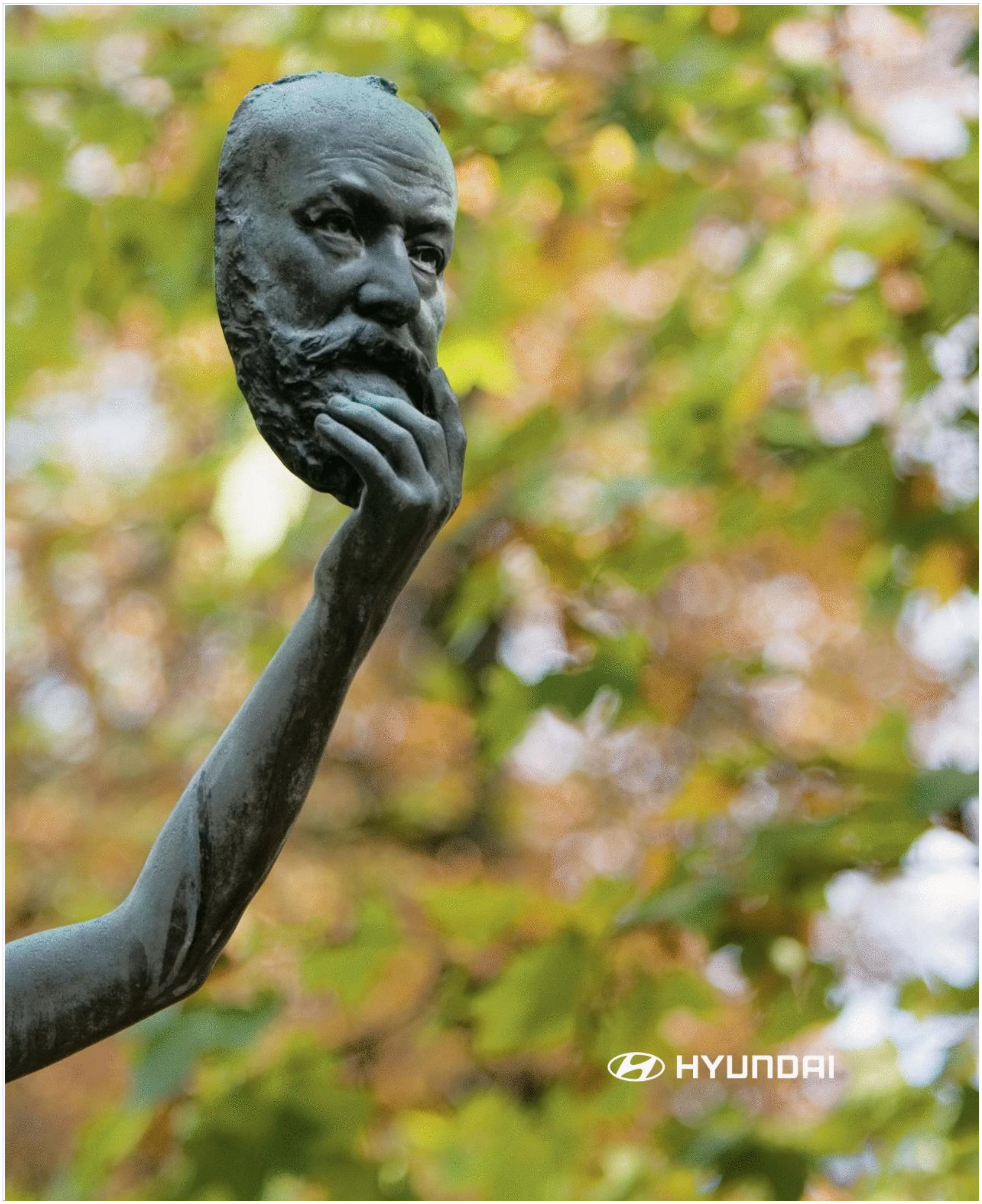

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EVERYDAY WITH RACHAEL RAY
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Holiday PARTY SPECIAL!
156 RECIPES &TIPS
for a stress-free season
fast weeknight DINNERS page 105
YOUR ULTIMATE GIFT GUIDE
71 SUPER-COOL PRESENTS
+ tasty treats you can make in minutes
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in every issue

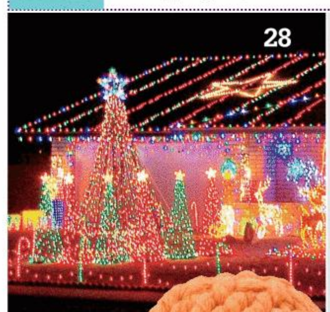
READY, SET

tools, techniques and tricks to get you started

Cover photograph by Jim Wright; makeup by Kim White for Artists by Timothy Priano; hair by Carrie Fernow for Cutler/Redken NYC; manicure by Tabitha for Artists by Timothy Priano; wardrobe styling by Jane Harrison-Fox; prop styling by Manny Norena; dress by Nieves Lavi; bracelet by Stephen Dweck; earrings by Kwiat.



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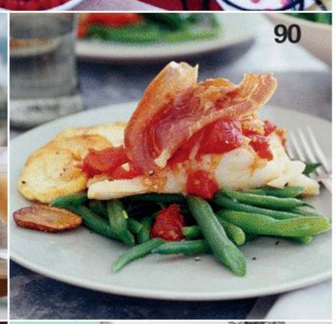
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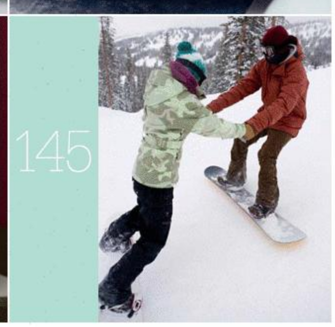
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DECEMBER 2007/JANUARY 2008

COOK
recipes for real life

GET TOGETHER
dishes, drinks and tips for easy entertaining

GO AWAY
tasty trips for hungry travelers


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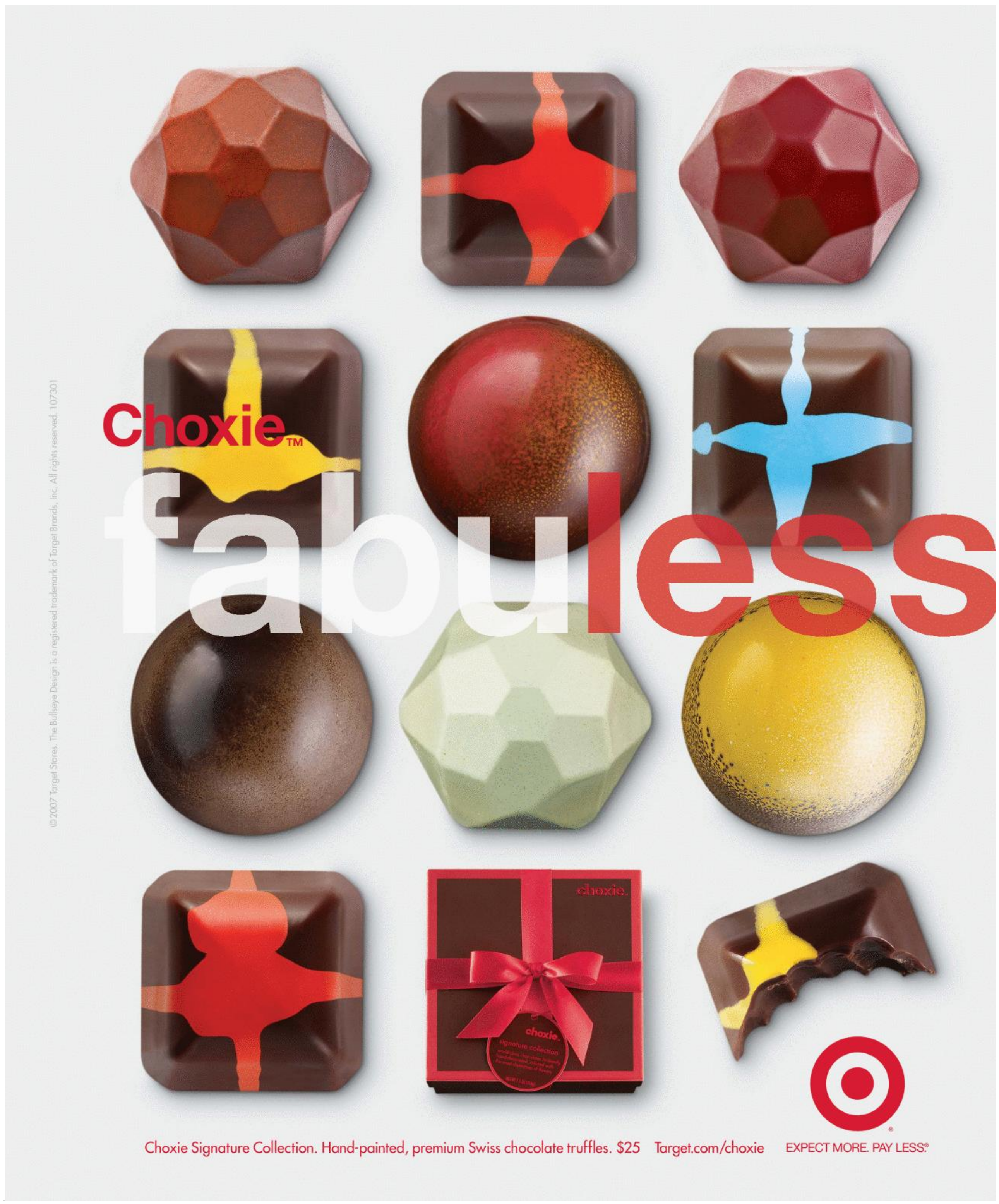
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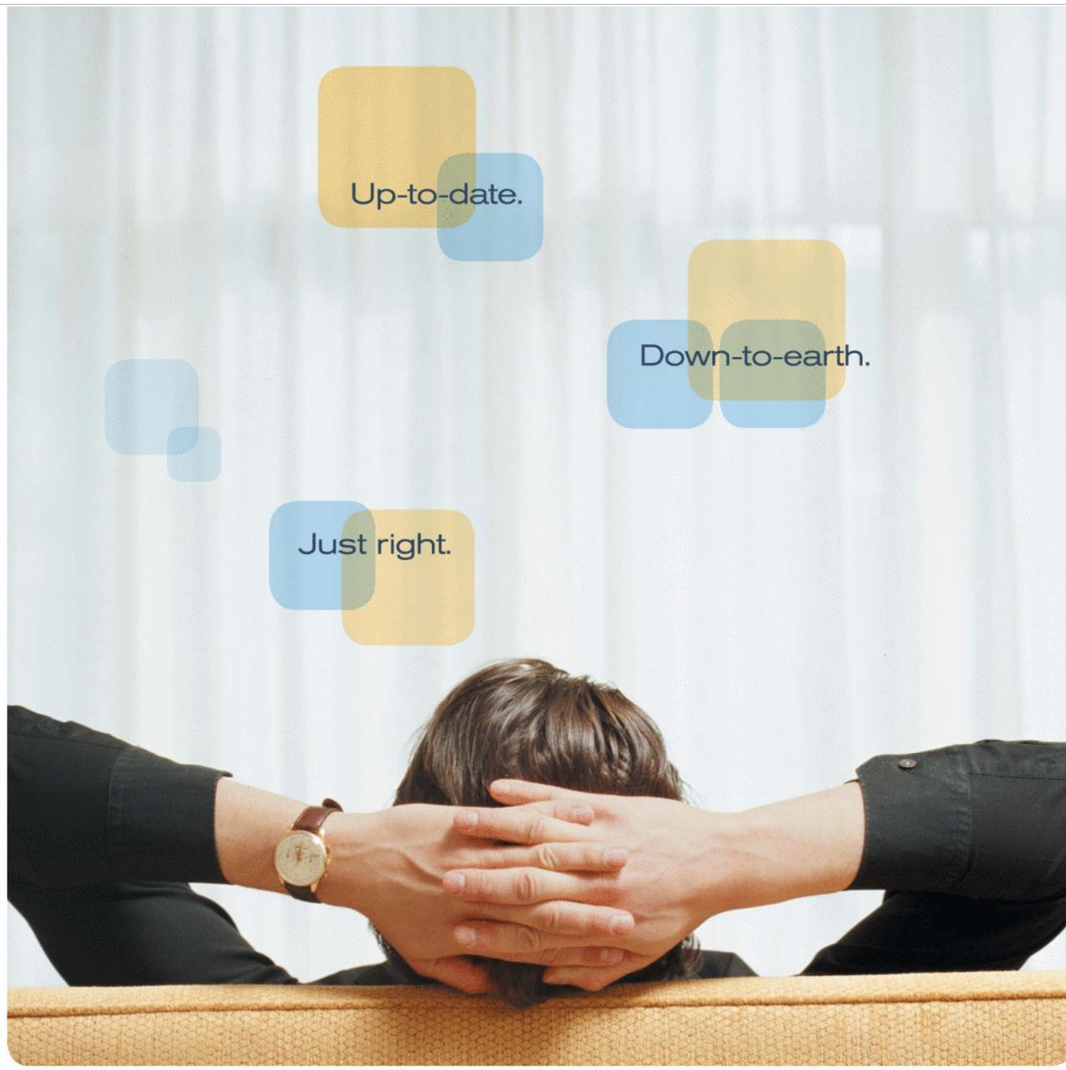
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NO.
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CONFESSIONS FROM
THE KITCHEN

"I'M SO HAPPY WHEN MY HUSBAND LOADS THE DISHWASHER. I'M STILL SMILING WHEN I DO IT OVER."





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Everybody has "my way" of doing things. We understand that. That's why we created the SmartDispense™ Dishwasher. It has intelligent rack and tine designs for organized loading and optimal cleaning. You can load your mugs and cups at an angle so the water runs right off. You can even choose to wash only the upper rack for small loads or really take advantage of its 16-place-setting capacity. Best of all, it holds an entire 45-oz. bottle of detergent, so fill it once and you're set for up to two months. One less thing for your husband to do. Or, for you to do over.

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imagination at work


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more than it takes.
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Hydrate & Cleanse Micro-Bead Cleansing Serum.
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Love the skin you're in.℠
hydrate & cleanse

Good—and Plenty

At the end of the year we all reflect, and at the start of each new year, we make a list of promises that we try to keep. My promise to you remains the same, but I renew my commitment each January.

This year, my goal is to get you to take an even bigger bite outta life! I want to share fun, fast, easy and affordable ways to improve the quality of our everyday lives.

I want to write and share recipes for good food with you. I want to inspire you to travel more, even if you just drive off in a new direction for a few hours on a Sunday afternoon—a little adventure keeps us all young!

Recipes for me are like a scrapbook of the places I've been. When I write about the foods I've discovered while traveling, I experience my memories with all my senses and can bring any place on Earth into my kitchen.

In this month's "30-Minute Meals" (page 90), join me on a trip to Lisbon, Portugal. Earlier this year I traveled to Lisbon for the first time—now I can visit anytime, through my pots and pans.

Also, check out my bonus 60-minute recipe for lentil soup, which my family makes every New Year's Day. Italians believe that lentils bring good luck, especially on New Year's—they symbolize coins and lead to a prosperous year. Eat and earn!

Prosperity may be a wonderful thing, but my greatest wishes are common ones. I wish for peace and for the hungry to be fed.

Happy New Year to you and yours!

Love,



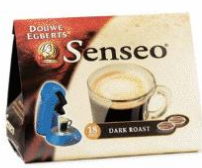


"Prosperity may be a wonderful thing, but my greatest wishes are common ones. I wish for peace and for the hungry to be fed."

PORTRAIT BY JIM WRIGHT; NOTEBOOK FROM DORLING KINDERSLEY/GETTY IMAGES.



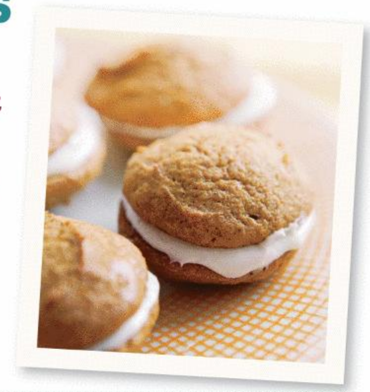




You Tell Us

Your Pumpkin Whoopie Pies ["Sweet Spot," October 2007] were a big hit. I even doubled the batch, and all but three were eaten! I'll be making them again.

—**SUMMER BLIZZARD,** *Dewitt, MI*



I MADE CREAMY SHELLS WITH TOMATOES AND WHITE BEANS ["KITCHEN FIX," AUGUST 2007] and loved it, but I wanted to make the leftovers different the next day. I put the pasta in a baking dish, sprinkled panko bread crumbs and parmesan cheese on top, then dotted it with butter. After 30 minutes in a 350° oven, it was even more delicious the second night!
—**BRIAN KNOWLES,** *Swampscott, MA*

YOUR MUFFULETTA-STYLE BRACIOLA ["NO-RECIPE ZONE," OCTOBER 2007] calls for 8 slices of mortadella. What is that?
—**DAWN BOURN,** *Howell, MI*
Mortadella is an Italian cured meat similar to bologna. You can buy it thinly sliced in most delis—or replace it in this recipe with your favorite lunch meat.

MY HUSBAND IS A RANCHER, AND WE HAVE A FREEZER FULL OF BEEF EVERY YEAR. I'm always looking for recipes, so I was excited to see "Beef Up" ["Big Time," September 2007]. The kids thought it was so cool that cheese oozed out of the Inside-Out Cheeseburgers, and we loved the Beef and Cheddar Potpie and Hungarian Meatball Stew. These hearty recipes are especially great for our cold Montana winters.
—**BARBARA OBERT,** *Lewistown, MT*

I'M A BIG FAN OF THE MAGAZINE—so why can't I subscribe from Canada?
—**MICHELLE GALLACHER,**
Cambridge, Ontario, Canada
Good news: We accept Canadian subscriptions! For international orders, call 800-217-6630.

THE OCTOBER 2007 COVER PROMISED "101 COOKING TIPS YOU MUST KNOW." I read the issue cover to cover, but I didn't find that article anywhere! Am I blind or what? —**CHRISTINE BALL,** *Richmond, TX*
Not at all—we run tips throughout each issue, and we just counted them up. Look for even more in this one!

MY HUSBAND AND I WERE HOSTING OUR FIRST PARTY and needed a drink to serve–then I saw the Beer Margaritas ["Express Lane," February 2007]. No one could get enough of them!
—**ROSIE SOTO,** *La Puente, CA*

HEY YOU! Tell us what you think.
Visit rachaelraymag.com/talk or write to Editor, *Every Day with Rachael Ray*, 16 E. 34th St., 14th floor, New York, NY 10016. *Letters and submissions may be edited and used in all print and electronic media.*

PHOTOGRAPH BY STEPHEN SCOTT GROSS.



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NOWHERE ELSE CAN YOU GET GOURMET COFFEE, WITH A TASTE AND AROMA SO FULL AND SMOOTH, IN LESS THAN A MINUTE. A SINGLE SERVING OF COFFEE THIS PERFECT CAN ONLY COME FROM THE SENSEO® COFFEE POD SYSTEM.



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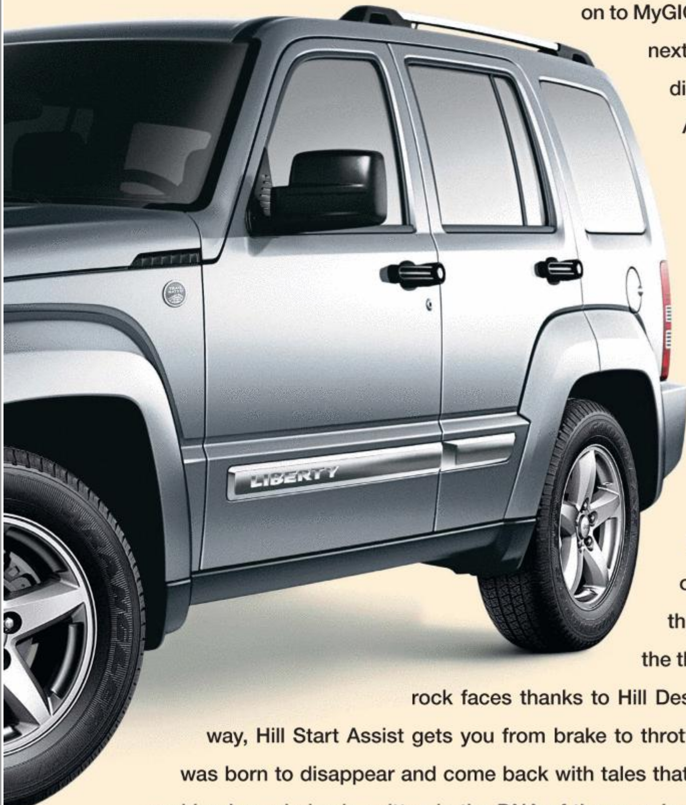
It's not hard to spot the family resemblance. One could even call it uncanny. It's not just the seven-slot grille or signature wheels. No, the 2008 Jeep® Liberty is a Jeep vehicle through and through. It was born to a family tree splattered in mud and wet with creek water, raised to be as comfortable on the road as it is off it. That said, this vehicle has a couple of new tricks up its sleeve. The all-new Selec-Trac® II* active 4WD system for starters. While that doesn't exactly roll off the tongue, it does help the new Jeep Liberty crawl over just about everything else, taking you places where Monday through Friday rarely go. In fact, it's so capable the Jeep Liberty 4x4 has earned the family seal. The Trail Rated® badge just above the wheel well lets you know this particular vehicle has been tested on five key areas. Fun things too, like fording streams, wading through the aftermath of a spring storm and proving it has the traction to keep its wits on untamed terrain. Having just the right amount of frame and suspension flexibility (known around HQ as articulation) as well as enough ground clearance to get you over what ever it is you need to get over. The fifth test, maneuverability, comes in handy when the road throws you a curve – or a moose or a soccer ball – and you need predictable navigation to get around whatever it is that gets in your path with ease. Of course, it would be irresponsible of us to give you all the tools to go get properly lost without making sure you'll be comfortable on the way. Throughout the interior, there's more rear legroom for your friends to stretch out and settle in. Add to that stain resistant seats,* which help to repel dirt, mud and other things a furry friend may drag in from the outside. In the cargo area we've added more accommodating



†No deductible. See dealer for a copy of limited warranty and details. Non-Transferable. Not available on certain fleet vehicles.

ll far from the tree.

space and features to make room for a week's worth of family rations and an extra bag of field supplies. We've even equipped the Liberty with the MyGIG™ Multimedia Infotainment System*± with Navigation, because wandering through fields and plunging down hillsides will put you where photo opportunities are abundant. Unload your photos on to MyGIG and your camera will be fresh to capture the next perfect sunset. You can also load up all your digital music to give your journey a soundtrack. As you thunder down the road, turn up the 368-watt ∞ Infinity® Sound System* and when the chorus kicks in, let the music stampede through the nine speakers like a herd of buffalo. But what brings the new Jeep Liberty back to its roots isn't what we've added so much as what we've taken away. The roof. A revealing 33" x 60" Sky Slider™* has taken its place. The fully-retractable, multi-position Sky Slider Roof becomes a window to the wide world above. Because opening up the top and letting more of the outside in just felt right like the Jeep thing to do. Other things the Liberty does are the things of Jeep legend. Such as crawling down rock faces thanks to Hill Descent Control* and, if you're going the other way, Hill Start Assist gets you from brake to throttle as smooth as a worn stone. This vehicle was born to disappear and come back with tales that will live on in family lore. A whole history of pushing boundaries is written in the DNA of the new Jeep Liberty. A heritage of going places. Uphill. In the snow. So you can go where other people simply won't. It's the whole reason the new Jeep Liberty came to be. After all, fun runs in the family. **Jeep.com**



The new all Jeep Liberty.
Have fun out there. Jeep

rachaelraymag.com/december

Go online and get more out of *Every Day with Rachael Ray*.

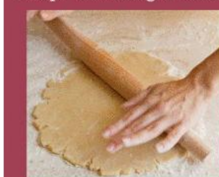


festive menus

Find menus for tree-trimming parties, big family breakfasts and other holiday get-togethers—each with a print-and-go grocery list.

how-to videos

Learn how to make foolproof gravy, roll piecrust and more with our new "Step by Step" cooking videos.



holiday hotline

E-mail your cooking questions between December 13 and 19 to foodteam@rachaelraymag.com, and we'll send you a personal response—plus an exclusive holiday recipe!



shop talk

Our latest online poll reveals readers' holiday shopping secrets.

EARLY BIRDS GET THE LOOT
64% started shopping in early fall.
5% will wait until Christmas Eve.

MONEY TALKS
3% of you think gift cards are tacky.
30% think they're the perfect present.

WHO'S HANDING OUT ALL THE FRUITCAKE?
27% said they'd received one.
4% admitted to giving one as a gift.

PATIENCE, ALREADY!
38% of you open your presents early.

BUYERS BEWARE
The gifts readers said they hated most:
soap on a rope • paintball guns
fake designer bags • cookie jars



diamond sweepstakes!

Here's a way to make your holidays sparkle: Enter to win one of 10 circular diamond pendant necklaces from SuperJeweler.com! Visit rachaelraymag.com/december to enter.

No purchase necessary to enter or win. Purchase will not improve your chances of winning. Sweepstakes open to legal residents age 18 and older of the U.S., its territories and possessions. Sweepstakes closes at 11:59 p.m. (EST) on January 31, 2008. To enter and for official rules, visit rachaelraymag.com/december. VOID WHERE PROHIBITED. Sweepstakes sponsored by *Every Day with Rachael Ray*.

...and more!

Sign up for our weekly e-mail newsletter and get even more great holiday tips, recipes and ideas—delivered right to your inbox!

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YUM



TIMING IS EVERYTHING

If you're not going to eat that fruitcake, you might as well toss it. On January 5, you can chuck a fruitcake by hand (record: 179 feet) or with a homemade slingshot at the **GREAT FRUITCAKE TOSS** in Manitou Springs, Colorado, near Pikes Peak. To participate, you must bring one nonperishable food item for charity, but you don't need to bring fruitcake: You can rent one on-site for $1. For more information, visit manitousprings.org.

speak up

We asked **rachaelraymag.com** readers: **REGIFTING**—savvy or tacky?

SAVVY	66%
TACKY	34%



web **JOIN THE HEATED DEBATE!** Visit us at **rachaelraymag.com/poll** to answer our latest question: How much do you tip?

APPLE DUMPLING PHOTOGRAPH BY STEPHANIE FOLEY; FOOD STYLING BY JOYCE SANGIRARDI; PROP STYLING BY VICTORIA PETRO CONROY. PRESENT BY MICHAEL M. SCHWAB/THE IMAGEBANK/GETTY IMAGES; FRUITCAKE FROM BRANDX/ALAMY.

Work It

Angela Martin, the no-nonsense accountant and head of the party-planning committee on NBC's *The Office*, has a way of spoiling holiday festivities. But the actress who plays her, Texas native **ANGELA KINSEY**, is known for baking up sweet treats for coworkers in real life. Butter up your own office mates with a batch of her grandma's apple dumplings.



Apple Dumplings

4 SERVINGS
PREP TIME 15 min
BAKE TIME 30 min

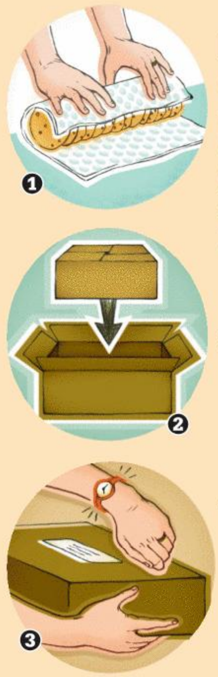
Flour, for dusting
One 8-ounce can crescent rolls
- **1 granny smith apple—peeled, cored and cut into 8 wedges**
- **1 stick (4 ounces) butter**
- **¾ cup brown sugar**
- **½ teaspoon cinnamon**
- **¾ cup Mountain Dew**

1. Preheat the oven to 350°. On a surface dusted with flour, unfold the rolls. Place an apple wedge on the wide edge of each piece of dough and roll up; place the dumplings in an 8-inch square baking dish.

2. In a saucepan, melt the butter with the sugar and cinnamon over medium heat; stir in the Mountain Dew. Pour the mixture on the dumplings. Cover with foil and bake for 15 minutes; remove the foil and bake 15 minutes longer.

EXPERT OPINION

how to ship cookies

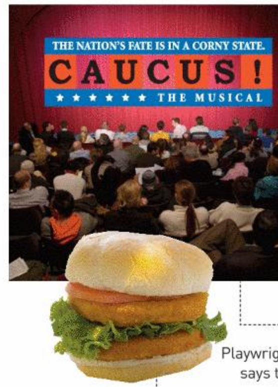


Don't let your cookies crumble. UPS Store packing expert **JULIE STERLING** reveals the secrets to safe shipping:

1. STACK COOKIES and roll in bubble wrap, forming a log.
2. PACK INTO A SMALL, TIGHT BOX with more bubble wrap, then place inside a slightly larger box to prevent crushing.
3. WAIT UNTIL THE LAST PICKUP of the day. And send frosted or meltable cookies by air—planes are cooler than trucks!

let the voting begin

The presidential election season kicks off soon in Iowa, but you'll find plenty more to do there than vote. —COURTNEY BALESTIER





EAT

A breaded pork tenderloin sandwich is a must-try in Iowa, and the version at **Town House Supper Club** *($4 to $6, 520 N. Adams St., Wellsburg, townhousesupperclub.com)* is a local favorite.

SEE

Playwright Robert Ford says the "circuslike" caucuses were just begging to be parodied. So he wrote ***Caucus! The Musical*** *(caucusthemusical.com for dates and locations)*, with numbers like "The Tough Question Sidestep." Show up the day before polls open to catch the final performance.

MINGLE

Try your luck spotting candidates at **Smokey Row Coffee House** *(multiple locations, including 109 S. Market St., Oskaloosa, smokeyrow.com)*, where politicians frequently stop for meet-and-greets. Stick around for a bread bowl of cheeseburger chowder *($6.35)*—it's a nonpartisan winner.

take 5 sweet-potato chicken quesadillas



1 sweet potato, peeled and cubed + One 15-ounce can black beans + Four 10-inch flour tortillas + 1½ cups shredded cooked chicken breast + 2 cups shredded jack cheese =



In a pot of boiling water, cook the sweet potato until softened, about 10 minutes. Drain and return to pot. Add the beans and mash; spread onto 2 tortillas. Top each with chicken, cheese and a second tortilla; press to flatten. In a skillet, cook each quesadilla over medium-high heat until the cheese is melted, about 4 minutes; flip and cook for about 2 minutes more. Cut into wedges. —**SARAH ELLIS,** *Columbus*

HEY YOU! **Do you make a great dish with five items?** Visit rachaelraymag.com/talk. Olive oil, salt and pepper are freebies. *Submissions may be edited and used in all print and electronic media.*

QUESADILLA PHOTOGRAPH BY ANTONIS ACHILLEOS; FOOD STYLING BY SUSAN SUGARMAN; PROP STYLING BY BETTY ALFENITO. OTHER PHOTOGRAPHS, CLOCKWISE FROM BOTTOM RIGHT: DODDS PHOTOGRAPHY/STOCKFOOD; MEDIABLITZIMAGES/ALAMY; FOODPIX/JUPITER IMAGES; COURTESY OF GOYA; POLKA DOT IMAGES/JUPITER IMAGES; FOOD COLLECTION/ALAMY; OOTE BOE/ALAMY; JEMAL COUNTESS/WIREIMAGE; BROOKS KRAFT/CORBIS. ILLUSTRATIONS BY RHONDA MULDER.


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SPOT ON!



If **EGGNOG** lands on your sweater after too much holiday cheer:

1. **DAB** away excess eggnog.
2. **SOAK** the stain in cold water—hot water will cook it into the fabric.
3. **RUB** with a paste of laundry soap and ammonia.
4. **WASH** in warm water; pour yourself another glass.

I'll take cheese for $200

Fight cabin fever with these tasty new board games. —CARLY BLITZ



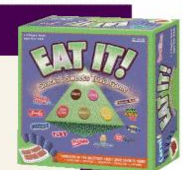
FOODIE FIGHT

$19 fredflare.com

Players fill up their "plates" by correctly answering questions about cooking techniques, party planning, famous chefs and food science.

Q: What vegetable are Amish Deer Tongue, Grandpa Admire's and Tennis Ball?

A: Lettuce (heirloom varieties)



EAT IT! SNACKS & SWEETS TRIVIA GAME

$30 target.com

Collect pieces for your junk food pyramid (not FDA approved) by answering questions about snack food packaging and pop culture. Fans of the Food Network's *Unwrapped* will have a serious advantage.

Q: What is Mrs. Fields' first name—Sandy, Debbi or Darla?

A: Debbi



CELEBRITY CHEF! THE GAME

$30 celebritychefthegame.com

Go around the board (as a mini frying pan, corkscrew or knife) and collect fans and press clippings with every correct answer to become a celeb chef.

Q: What is a French press—a coffeemaker, pastry tool or citrus-squeezing technique?

A: Coffeemaker

WINESMARTS

$17 smartsco.com

Flip through the deck and you'll find plenty of stumpers for your wine-snob friends—categories cover lingo, regions, pairings and grape varieties.

Q: True or false: White wine can be made from red grapes.

A: True





DOUBLE DUTY

"To keep rolls of gift-box ribbon organized, I set each spool in a funnel and run the ribbon through the spout. I nail the funnels to the basement wall above my gift-wrapping table—all my ribbons hang neatly in a row and never tangle."
—**DIANE BOURBONNAIS,** *Hull, Quebec, Canada*

HEY YOU! Submit your favorite dual-action tip! Visit rachaelraymag.com/talk.
Letters and submissions may be edited and used in all print and electronic media.

EGGNOG PHOTOGRAPH BY PAUL POPLIS/STOCKFOOD; FUNNEL BY GARRY518/ISTOCKPHOTO.


GIVE 'EM A REASON TO COME IN EARLY.
IT'S A GOOD NIGHT FOR STOVE TOP.
Stove Top Easy Chicken Bake
Prep: 10 min.
Bake: 30 min.
1 pkg. (6 oz.) STOVE TOP Stuffing Mix for Chicken
1-1/2 lb. boneless, skinless chicken breasts, cut into 1-inch pieces
1 can (10-3/4 oz.) condensed cream of chicken soup
1/3 cup BREAKSTONE'S or KNUDSEN Sour Cream
1 bag (16 oz.) frozen mixed vegetables, thawed, drained
PREHEAT oven to 400°F. Prepare stuffing mix as directed on package; set aside.
MIX chicken, soup, sour cream and vegetables in a 13x9-inch baking dish; top with the stuffing.
BAKE 30 minutes or until chicken is cooked through. Makes 6 servings.
KRAFT
Stove Top
CHICKEN
©2007 Kraft Foods
Stovetop.com

BRIGHT LIGHTS, BIG POWER BILL

These Clark Griswold wannabes rack up quite a bill for their over-the-top holiday displays. Of course, driving by to look will cost you nothing.
—LAUREN PARAJON



GO GREEN! Visit rachaelraymag.com/december to find utility companies in your state that offer renewable energy programs.



MONEE, ILLINOIS

The Sawallisches

25825 Truman Court

WATTAGE
35,000 lights, 225 plastic figures

William Sawallisch Jr. shopped for his house with his holiday display in mind: "I'd say, 'No, that one won't work. The yard isn't big enough,' or 'No, that roof doesn't look right.' My wife thinks I'm crazy."

JANUARY ELECTRIC BILL: $242



SCOTTSDALE, ARIZONA

The Andersons

4832 E. Kathleen Road

WATTAGE
30,000 lights

Michael Anderson starts planning his next display the day after Christmas: "That's when the lights are on sale." He sketches out the design in February and starts on the computer music synchronization in April. Setup begins November 1: "We used to decorate for Halloween, but there's just no time anymore."

JANUARY ELECTRIC BILL: $350



GLEN COVE, NEW YORK

The Liquoris

33 Francis Terrace

WATTAGE
20,000 lights, plus 25 inflatable and 450 plastic figures

Like many light enthusiasts, Michael Liquori's holiday obsession is rooted in childhood: "When I was a kid, we'd go around and look at all the lights, but my parents decorated like normal people. I wanted to take it to the extreme level."

JANUARY ELECTRIC BILL: $1,200



ROHNERT PARK, CALIFORNIA

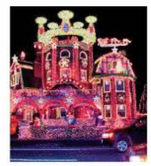
The Weavers

1190 Cielo Circle

WATTAGE
More than 15,000 lights, plus 100 wooden characters

Scott Weaver says all the setup and the occasional angry neighbor are worth it: "A family once left a note in my mailbox saying they brought their grandson home from the hospital to see my display, and it was the first time he had smiled in months. That made my whole year."

JANUARY ELECTRIC BILL: $1,273



JAMAICA PLAIN, MASSACHUSETTS

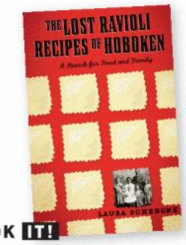
The Lubertos

61 Arbor Way

WATTAGE
250,000 lights in 2006; plans for 500,000 in 2007

The electric company loves Dominic Luberto, even if the neighbors don't: "There are a couple of grinches around here, which is good because they make you want to do things more massively," he says. "They complain, and I just put up more lights."

JANUARY ELECTRIC BILL: $2,100



BOOK IT!

THE DISH *The Lost Ravioli Recipes of Hoboken ($27, W.W. Norton)*

THE COOK Food writer **Laura Schenone**, who goes on a mission to recover her great-grandmother's recipes.

QUICK TASTE "A little square of ravioli is like a secret. ... It is an envelope with a message. Before you bite into it, all is unknown. And much is still possible."





Yes, that paper you recycle *does* get reused. This month's Greenie Award goes to **SELTZER** (seltzergoods.com for stores), a design company that makes its gift wrap and holiday cards with 100 percent postconsumer recycled paper. We love these guys for proving that environmentalists can have a sense of humor—after all, saving the planet isn't all gloom and doom.

SELTZER PHOTOGRAPH BY LEVI BROWN; LIGHTBULBS BY BONNIEJ/ISTOCKPHOTO; BRIGHT LIGHTS PHOTOGRAPHS COURTESY OF THE HOMEOWNERS.


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CENTERPIECE OF THE MONTH

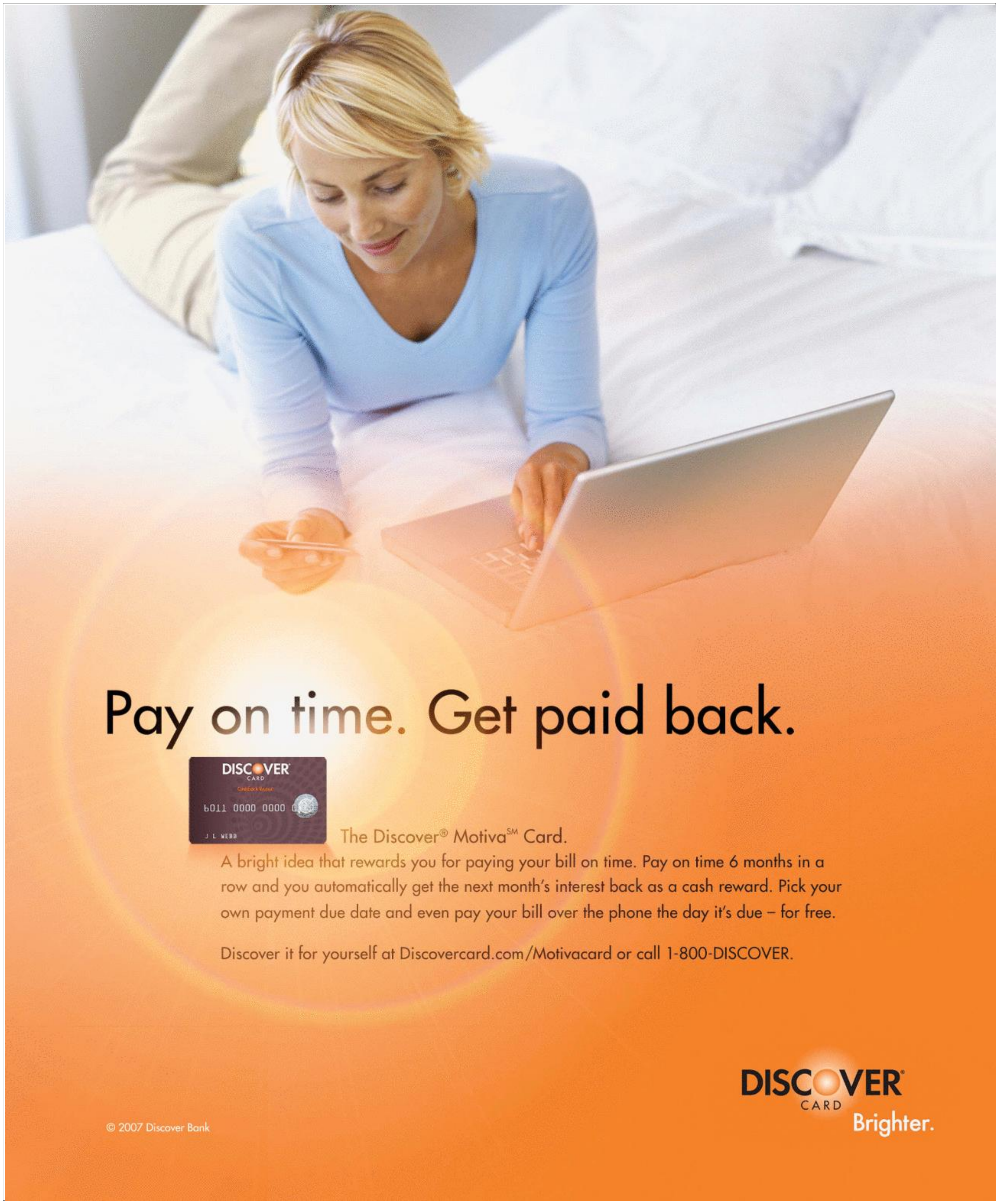
Spool Party

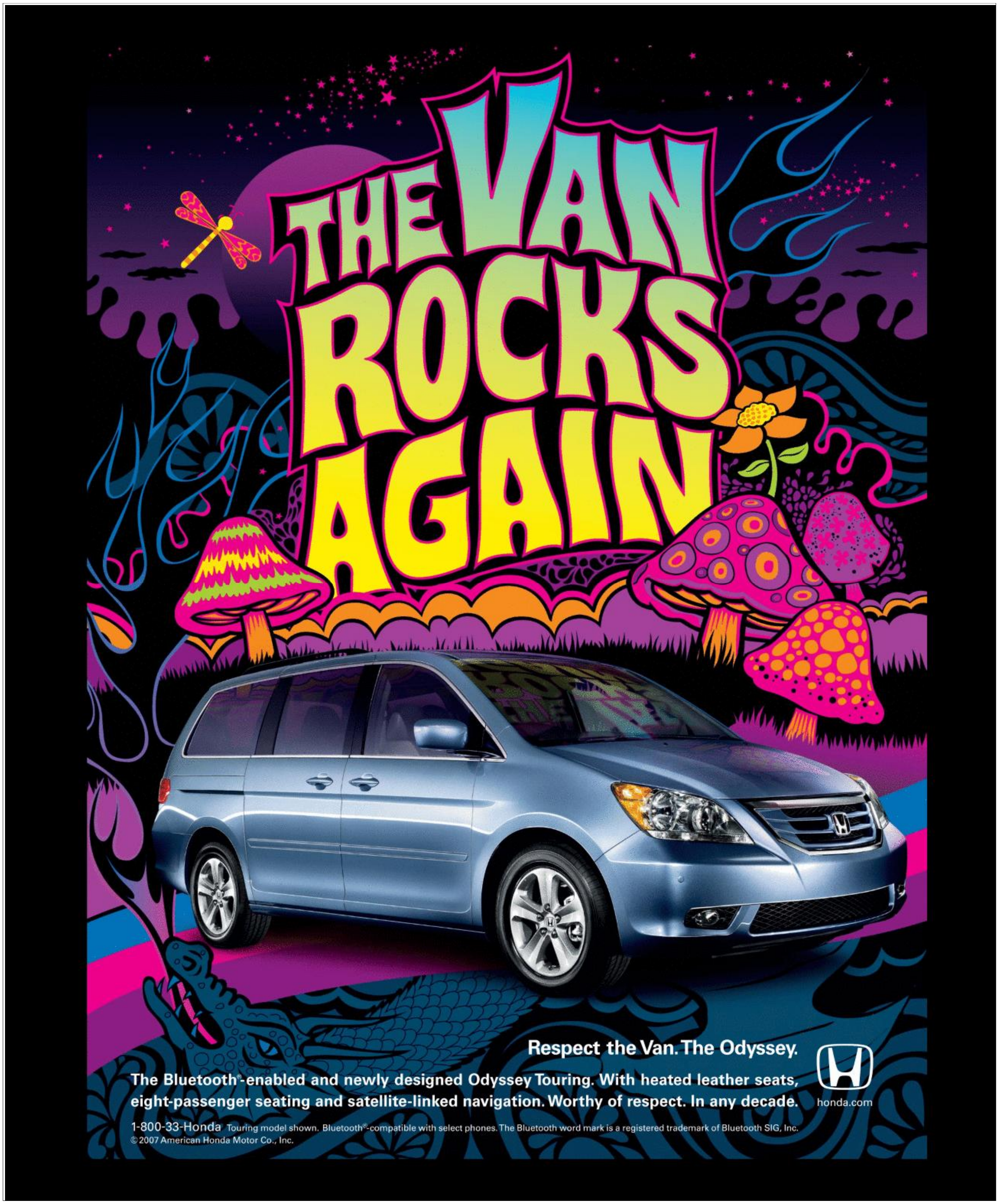
PHOTOGRAPH BY **QUENTIN BACON**



Here's a good excuse to splurge on sewing supplies: **David Stark**—event designer and author of the table-setting guide *Napkins with a Twist* ($20, Artisan)—slips spools of embroidery thread over test tubes to create homespun bud vases. Mix and match, or stack up a single color for dramatic effect. Either way, you'll have this centerpiece all sewn up in minutes.

PROP STYLING BY DARIENNE SUTTON.


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The Bluetooth®-enabled and newly designed Odyssey Touring. With heated leather seats, eight-passenger seating and satellite-linked navigation. Worthy of respect. In any decade.
honda.com
1-800-33-Honda Touring model shown. Bluetooth®-compatible with select phones. The Bluetooth word mark is a registered trademark of Bluetooth SIG, Inc.
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Take a Dip

We tasted dozens of store-bought dips and spreads to find the party hits.

BY **DOROTHY KRASOWSKA** | PHOTOGRAPHY BY **LEVI BROWN**



BEST FRENCH ONION
Marie's Roasted French Onion Dip

Panelists raved over the "natural, fresh" flavor, saying this refrigerated dip "tastes just like chopped onion." The onions are oven-roasted then added to sour cream, resulting in a "great balance of sweet and salty." Tasters were also impressed by the thick texture: "It doesn't drip off the chips!" *($3.60 for 15.5 ounces, at grocery stores)*

FOOD STYLING BY TONI BROGAN; PROP STYLING BY SHELLY COON.





BEST CHEESE
Tostitos Medium Salsa Con Queso

Judges said this cheesy dip is "just right for nachos," not too thick, not too thin. The smooth blend, made from monterey jack cheese and two kinds of chiles—jalapeño and anaheim—isn't for the weak, however: "It packs some serious heat." *($3.20 for 15.25 ounces, at grocery stores)*



BEST GUACAMOLE
Garden Fresh Gourmet Zesty Guacamole

This company has perfected mass-market guacamole by blending fresh avocado with spices and vacuum-sealing the mix. Judges correctly noted that the dip "tastes real, like it was scooped from an avocado." The guac also won for its "balance of cilantro and garlic" and "nice tomato chunks." *($4 for 9 ounces, 866-725-7239 for stores)*



BEST SPINACH
Whole Foods Market Spinach and Artichoke Dip

This chunky blend of artichoke and spinach won over the judges with its "strong Mediterranean flavors" (the recipe includes lemon and red bell peppers) and "slight jalapeño kick." Tasters said the dip, unlike supercreamy competitors, "actually tastes healthy. It's like dipping into a bowl of pureed vegetables." *($6 for 12 ounces, at Whole Foods Market stores)*



BEST EXOTIC
Classy Delites Pistachio & Roasted Pepper Dip

The recipe—poblano peppers and crushed pistachios with cilantro and jalapeño—sounds odd but tastes great. Panelists said the nutty combo "would be great on pita bread or a burger" and praised the unique Latin taste and balanced heat: "The spiciness doesn't overwhelm the flavor." *($6 for 12 ounces, classydelites.com)*



BEST SWEET
Dolci Frutta

This "supersmooth" chocolate dip was a hit, and the prep was pretty sweet, too: Just microwave the Dolci Frutta chocolate wafers in the container, stir and serve. Judges said the warm chocolate "is an ideal match for fruit"—and it hardens at room temperature, "perfect for chocolate-covered strawberries." *($3 for 8 ounces, 800-373-7226 for stores)*

Messes & Successes



While baking gingerbread men to give as hostess gifts, I overcooked several trays—the cookies were so hard, my husband dubbed them "tartar-control biscuits." Inspired, I labeled them "gourmet dog cookies" and gave them away to all my friends with dogs.

—SARA ZEE, OAKVILLE, *Ontario, Canada*

A coworker had given me a chicken parmesan recipe, but when I went to bread the chicken cutlets, I realized I was out of eggs. I decided to dip them in ranch dressing instead. It was a big hit with my family!

—BRITTNEY GREGORY, *Fresno, CA*

ILLUSTRATION BY NAHO OGAWA.

One Christmas, I made fudge following an easy recipe I'd used many times before, but this time the fudge refused to harden. So I purchased little resealable containers from the dollar store and made gift tags calling it "chocolate butter." Everyone loved it. I've had many requests for it since, but I can't re-create it. I always end up with delicious fudge! —LISA SCOTT, *Salem, VA*

I was trying a new recipe, Thai shrimp soup, that called for napa cabbage. My store didn't carry it, so I bought a head of purple cabbage that was just the right size. I didn't realize that, after simmering, the cabbage would turn the soup purple! My husband begrudgingly ate it, and I felt like Bridget Jones. The dish hasn't been requested since. —ALLISON MAIN, *Charlotte, NC*

I was helping my mother, who wasn't very comfortable in the kitchen, make cookies from a recipe that called for confectioners' sugar. She said she didn't have any, so I pulverized granulated sugar in her blender until we finally had the required amount. My mom stuck her finger in the sugar and said, "That's a lot like powdered sugar." When I told her that's what confectioners' sugar is, she replied: "Oh, I have three boxes of *that* in the pantry!" —AMANDA GALL, *Vacaville, CA*

HEY YOU!

Tell us about your messes and successes! Visit rachaelraymag.com/talk. *Letters and submissions may be edited and used in all print and electronic media.*



Beautiful under the harshest conditions.
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EVERY DAY GIFT GUIDE

YOURS FOR A SONG

Make a playlist of holiday classics and start shopping!

PHOTOGRAPHY BY **GREGOR HALENDA**



• Look great in holiday photos wearing a Worthington by JCPenney **CASHMERE SWEATER.** **$88** jcp.com

• Don't be fooled! White chocolate, hazelnut and almond Chocolat Michel Cluizel **BALLE DE GOLF** are for snacking, not teeing up. **$18 FOR 3** cmc-nyc.com

• Make your list and check it twice in a plush-covered **ICEBAT JOURNAL**. **$15** uglydolls.com

• No need to cross the Golden Gate to get chowder: Boudin Bakery delivers. Enjoy two cans of San Francisco Wharf clam chowder with four **SOURDOUGH BREAD BOWLS**. **$25** boudinbakery.com

• Add sparkle to a soundtrack with Philips Swarovski Active Crystals **HEADPHONES**. **$99** active-crystals.com

MUSIC NOTE ILLUSTRATION FROM CSA IMAGES/VEER. SOFT STYLING BY CLAIRE TEDALDI FOR HALLEY RESOURCES.

you would even say it glows



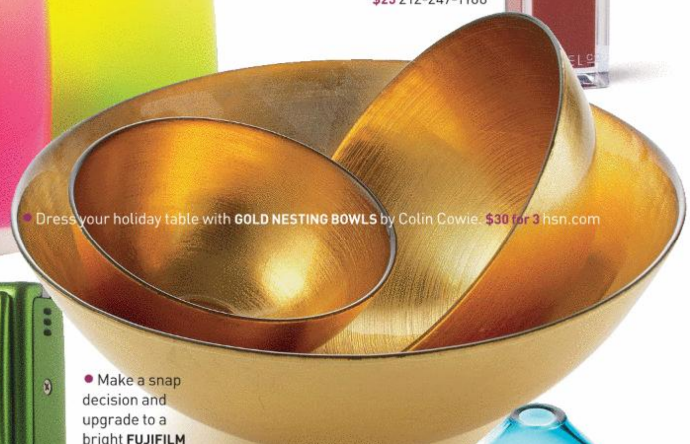
• Let there be light: Candlela **TOOLI LED TORCHES** last eight hours on a single charge. **$40 for 2** oxo.com



• Bare Escentuals **CLASSIC ROCK** glimmer set is made with real diamond powder. **$59** sephora.com



• Twist the cap off ModelCo **LIP LIGHTS GLOSS,** and beams of light shine out. **$25** 212-247-1100



• Dress your holiday table with **GOLD NESTING BOWLS** by Colin Cowie. **$30 for 3** hsn.com



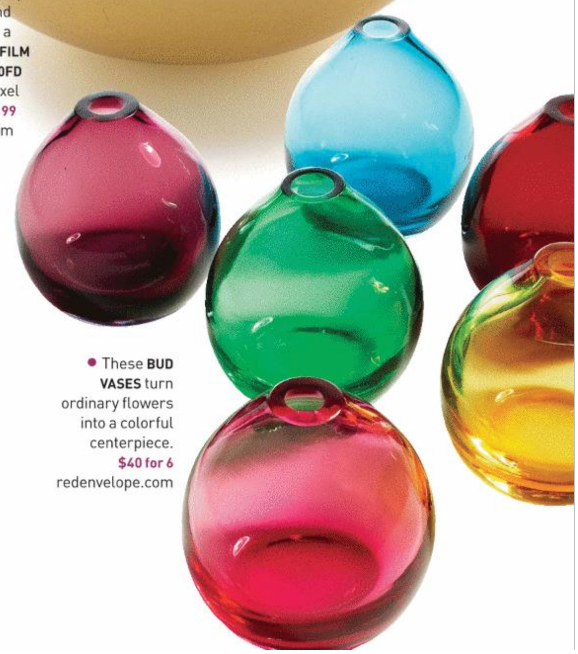
• Make a snap decision and upgrade to a bright **FUJIFILM FINEPIX Z10FD** 7.2 megapixel camera. **$199** amazon.com



• Pop a candle inside a **MERCURY GLASS TEALIGHT HOLDER** for instant mood lighting. **$10** smithand hawken.com



• Keep the flame alive with Kobo **SCENTED CANDLES.** **$35 each** mxyplyzyk.com



• These **BUD VASES** turn ordinary flowers into a colorful centerpiece. **$40 for 6** redenvelope.com



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EVERY DAY GIFT GUIDE

time for **toys** and time for cheer



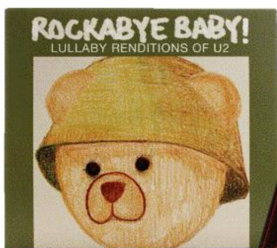
• The rugged **VTECH KIDIZOOM** digital camera holds 200-plus photos and five minutes of video. **$60** amazon.com



• **LOLLITOPS** onesies and shirts come sweetly wrapped like lollipops. **$21 to $27** clotheslinecandy.com



• DCI's **FINGER PAINT BUBBLE BATH** turns a tub into a canvas. **$2 each** 401-621-5360



• The sweetest thing: **ROCKABYE BABY!** lullaby renditions of U2 songs. **$14** amazon.com



• Kids can channel their inner Clapton with Tiger Electronics' **POWER TOUR ELECTRIC GUITAR**. **$70** target.com



• Each **RECIPE MELAMINE PLATE** from Bob's Your Uncle features a young cook's funny recipe. **$28 for 4** uncommongoods.com



• This **RACE CAR WATCH** was designed by a patient at St. Jude Children's Research Hospital. **$10** stjude.org



• Place an iPod inside the **IBEAN BOLSTER PILLOW** and the kids will rock and roll all night. **$40** landsend.com


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ship at a 24-hr Automated Postal Center®
and get those gifts out on time
do it all at usps.com
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*For complete details on Free Package Pickup, visit usps.com ©2007 United States Postal Service. Eagle symbol and logotype are registered trademarks of the United States Postal Service.

all the stockings were hung by the chimney with care



• The little **LIP BALM #1 TRIO** includes pear, cranberry and mint flavors. **$25.50** kiehls.com

• Make someone's stocking (and sheets) smell fresh with **FARMHOUSE LAUNDRY SACHETS.** **$6 for 3** sweetgrassonline.com

• **GOOD KARMA ROPE TOYS** can withstand a pooch's roughest play. **$14 to $16** jaxandbones.com

• Le Patissier **CHEESECAKE WASHCLOTH** wedge looks good enough to eat. **$8** fredflare.com

• Naughty or nice, everyone deserves some **COAL BUBBLE GUM.** **$5** zolo.com

• Design Ideas **CHILLY CHAPS COASTERS** are made from soft felt. **$8.50 for 4** silverinthecity.com

• **BALM VOYAGE LIP KIT** comes with three glosses and a luggage tag. **$18.50** sephora.com

• Leave no evidence: Munch on these **CANDY CANE SHOT GLASSES** after each drink. **$6.50 for 2** plumparty.com

• Indulge the cook's sweet tooth with a **SHORT AND SWEET DESSERT DECK.** **$15** randomhouse.com

• The Sonia Kashuk **GOLD MINE ACCESSORY KIT** makes on-the-go style a snap. **$20** target.com

OCTOPUS PHOTOGRAPH BY LEVI BROWN.


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Introducing The Nissan Rogue.
A Whole New Crossover From Nissan.

EVERY DAY GIFT GUIDE

oh, the weather outside is frightful



• **RED FIRE TORTILLA CHIPS** are dipped in chocolate and sprinkled with chili powder. **$20** vosges chocolate.com

• Brave chilly winter temps wearing a **GOOSE DOWN VEST**. **$25** landsend.com

• A waterproof **HINDI PRINT BAG** is the perfect snow-day accessory. **$24** stjude.org

• Sweet-smelling **FRUITY FOAMING BATH GELS** look just like ornaments. **$24 for 7** fruits-passion.com

• Stay warm and chic in a Bitten by Sarah Jessica Parker **HOUNDSTOOTH COAT**. **$20** steveandbarrys.com for stores

• There's a pocket in the **SMART SCARF** so you *and* your cell phone stay cozy. **$75 to $80** girl32.com

• Nonmatching **KIDS GLOVES** come in sets of three—extra-handy if you lose one. **$16 for 3** littlemiss matched.com

• Serve hot soup to holiday guests in pretty **FLORAL CERAMIC RICE BOWLS**. **$18.50 for 5** pearlriver.com

• Preppy pups will love wearing an **ARGYLE SKI VEST** in orange. $56 fabdog.com

• Play games and surf the Web on the new silver **SONY PSP**. **$170** sonystyle.com


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rach's picks

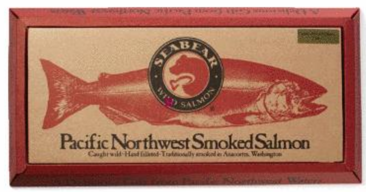


FOR the *idol* wannabe

Know someone who sings in the shower? **iKARAOKE** is too cool! Plug it into an iPod and yes, you're a rock star! **$49.99** griffintechnology.com

FOR the sunday bruncher

Give friends "lox" of flavor—and some tasty omega-3s: **SOCKEYE SMOKED SALMON FILLET** is great for brunch (bagels and cream cheese not included). **$59.99** seabear.com





FOR the anytime cook

Check out my ***RACHAEL RAY: JUST IN TIME!*** cookbook. You'll find lots of great new 30-Minute Meals, plus two new categories of recipes: 15-Minute Meals (because sometimes, there just aren't enough hours in the day) and 60-Minute Meals (because in every week there's a day when you just want to slow down). **$19.95** amazon.com



FOR the animal lover

I love my handcrafted **CUSTOM PILLOW** of Isaboo. These pillows are as unique as the animals they portray. They capture the personality and soul of the subject—they should be priceless. **$229** bestfriendsstudio.com



FOR the early riser

A great gift for the family: **EGG PANTS**! Breakfast is the most important meal of the day, and these egg cups give a rounded breakfast sure footing. **$20 for 2** lizkin.com



FOR any buddy

Who you callin' a hoodie? A friend gave John and me these awesome **PERSONALIZED HOODIES** as a wedding gift—Montalcino is the Italian town where we got married. Customize a sweatshirt for the friend who's proud to represent! **$50 and up** neighborhoodies.com

FOR someone sweet

Food is love, especially when it comes in the form of a cheesecake! Send someone a **NUNS OF NEW SKETE CHEESECAKE**—it comes in Kahlúa (my favorite), eggnog or amaretto-and-cream. For fun, order a mix-and-match sampler. **$34 to $47** newskete.com





FOR the office secret santa

These **PROCRASTINATE FILE FOLDERS** are perfect for the friend in the next cubicle who always says, "I'll do it later." Take your pick from "Later," "Much Later," "Never," "Really Never," "Ignore" and "Urgent." **$5.95 for 6** myladyshop.com

CHEESECAKE PHOTOGRAPH COURTESY OF NEW SKETE.

SERVE UP THE PERFECT HOLIDAY WITH BACARDI® RUMS.

Avoid the stress of holiday entertaining and get into the spirit of the season with some new entertaining ideas for the holidays made with the delicious taste of BACARDI® Rum and BACARDI® Flavored Rum. Keep it simple. Keep it delicious. And stir up a crowd with these holiday treats.



BACARDI® LIMÓN™ KIWIBERRY INFUSION

Add bold style to your cocktail with a BACARDI LIMÓN fruit infusion. Simply slice six fresh strawberries and three peeled kiwifruits and place them in the bottom of a large jar or pitcher. Pour on one 750mL bottle of BACARDI LIMÓN, cover and chill for several hours and then strain. Serve over ice, shaken in martinis, or stirred in cocktails like the BACARDI LIMÓN Kiwiberry Sparkler.

BACARDI® LIMÓN™ KIWIBERRY SPARKLER

1 part BACARDI LIMÓN Kiwiberry Infusion
2 parts lemon-lime soda

Pour over ice in rocks glass. Stir well.



BACARDI® RAZZ™ CHOCOLATE FONDUE

4 – 3 oz. chocolate bars
1 cup heavy cream
4 Tbsp. BACARDI® RAZZ™

In a saucepan or fondue pot, combine chocolate bars and heavy cream. Stir over a low flame until melted. Remove from flame and add BACARDI® RAZZ™. Stir well. Dip in fresh strawberries, fresh bananas, graham cookies or marshmallows.



BACARDI® POMEGRANATE MOJITO COCKTAIL

1 ½ oz. BACARDI® Superior Rum
12 fresh spearmint leaves
½ lime
1 oz. pomegranate juice
2 Tbsp. simple syrup (or 4 tsp. sugar)

Muddle mint leaves and lime in a shaker. Cover with BACARDI® Rum, pomegranate juice and simple syrup. Shake with ice and strain into a chilled martini glass. Top with a splash of club soda. Garnish with lime wedge and sprigs of mint.

To tempt your guests with a variety of delicious food or drink recipes made with BACARDI Rums or BACARDI Flavored Rums, visit bacardi.com for the latest holiday entertainment ideas.

SINCE 1548
RUMS of PUERTO RICO
RUM CAPITAL OF THE WORLD

rach's picks



FOR the one with the moves

Take your tunes with you in the **STILETTO 2** portable satellite radio. **$349.99** shop.sirius.com



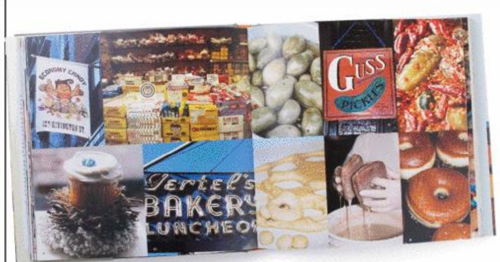
FOR the earth-friendly shopper

Here's a great gift for anyone and everyone: You can dress these reusable **ENVIROSAX BAGS** up or down. The bags come five to a pack—great for eco-friendly grocery shopping. Fill one with a cookbook your friend would like, plus the ingredients to make a recipe from the book. Get fancy and throw in a bottle of wine to complement the meal. Or get romantic with candles and flowers, the works! Add a few funky kitchen utensils or a pot and it becomes a perfect gift for a new homeowner or newlyweds. Add kids' cooking equipment and a kids' cookbook and the gift is parent-child friendly. **$42 for 5** flight001.com



FOR the eco-conscious

These **HANDMADE SEED PAPER ORNAMENTS** are a perfect gift for folks who like to recycle: A little note is attached explaining how to plant the ornament and grow beautiful flowers and herbs. Each one is made with 100 percent natural, biodegradable, recycled fibers. **$4 each** spoonsisters.com



FOR the I-love-NYer

GOURMET SHOPS OF NEW YORK is a guide to wonderful places—New York is a melting pot of every cuisine on the planet! The book makes a nice gift because it has recipes, too, and the photography is fantastic—plus I love that it includes all five boroughs. Everyone comes to New York sometime in this life! Lots of the gourmet shops mentioned will ship. **$39.95** bn.com



FOR the mini-me

My **FÜRI RACHAEL RAY YOUNG COOKS TADPOLE CUTTING SET** includes a kid-friendly knife and cut-resistant glove. A portion of the proceeds will be donated to Yum-o! **$34.95** shoprachaelray.com

FOR the seafood lover

Ever want to send someone a telegram? Send a **LOBSTERPALOOZA! GRAM** instead. The gift includes two live Maine lobsters, plus bisque, lobster ravioli, lobster cakes and even dessert. Calling all lobster lovers! **$117.95** livelob.com





FOR faraway friends

If you want to be sweet to someone who misses home, search **HOMETOWNFAVORITES .COM** for all kinds of hard-to-find regional and retro goodies—and send them to friends and family who miss their faves.

FOR the late sleeper

Know someone who's always late? Give a gift that's uplifting. **CLOCKY** is the alarm clock that runs away. They get one shot to get up—the next time Clocky beeps, he rolls off the nightstand and hides. No joke! Good thing our moms didn't have these when we were in school! **$50** momastore.org



PHOTOGRAPHS: LOBSTER BY PETER DROSTE/GETTY IMAGES; CANDY PHOTOGRAPH BY JOHN MUGGENBORG; ENVIROSAX BAGS COURTESY OF FLIGHT001.



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The Ice-Cream Maker: One of 12 creative accessories that make the Stand Mixer an even better gift.
For a whole range of colors and accessories, visit KitchenAid.com.
KitchenAid®
FOR THE WAY IT'S MADE.®

Jennifer Love Hewitt

Forget take-out menus—the star of CBS's *Ghost Whisperer* puts her kitchen to use.

3:30 a.m. **We just wrapped—it's not unusual to finish late on *Ghost Whisperer*'s schedule. Because this is sort of a scary show, we tend to shoot at nighttime a lot. Today was one of the days we worked all night and into the morning.**



4 a.m. I get home and head to bed.

7:07 a.m. I wake up (it's really hard for me to sleep when it's light out), so I watch MTV for a bit and fall back to sleep.



9:30 a.m. I start every morning with my favorite cup of tea, PG Tips. It's a British tea. Today, I'm making biscuits with honey. Since I'm sleepy and had kind of a long work night, I've decided to have something naughty. And no, I don't make them from scratch—they're just the ones in the can!

9:55 a.m. Next, I take the dog out—I have a Cavalier King Charles spaniel named Charlie. She's my favorite dog ever.

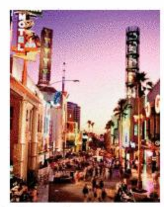
11 a.m. Before lunch, I do some yoga. I just started a couple of weeks ago, and now I do it twice a week for an hour and a half.

12:40 p.m. Today, I'm making lunch—chicken-vegetable couscous with grilled onions, bell peppers and mushrooms. If my schedule allows, I try to cook at least breakfast and dinner, because I really do love to cook.

2:30 p.m. **I have to work tonight, so I'm just doing laundry and cleaning the kitchen this afternoon—really exciting stuff!**



7 p.m. Back to work! When I get there, I usually make a protein shake. I use two bananas, nonfat strawberry yogurt, vanilla protein powder and a little ice. And I have a snack—whatever the craft services woman is making. She's amazing! Since we're always working weird hours, she tries to keep the set healthy.



10 p.m. I've recently stopped drinking soda, so I drink about nine bottles of water a day. But today's Friday, so I'll let myself have a Sprite with dinner. On a night like tonight, when it's late, I'll have a salad or soup. I love tuna—almost every day I have a scoop of tuna with an apple or crackers. We're lucky because the show films near the Universal CityWalk, so there are lots of restaurants up there.

1:05 a.m. After I've been at work five or six hours, I drink this stuff called Red Alert, which I mix into a bottle of water. It's supposed to give you lots of fruits and vegetables. It doesn't taste awful, but it isn't the best thing you've ever had, either. It's good for you, though … and we still have five or six hours to go!

B
BREAKFAST
- 2 biscuits with honey
- 1 cup PG Tips tea

L
LUNCH
- 1 bowl chicken couscous with peppers, onions and mushrooms
- 1 bottle water

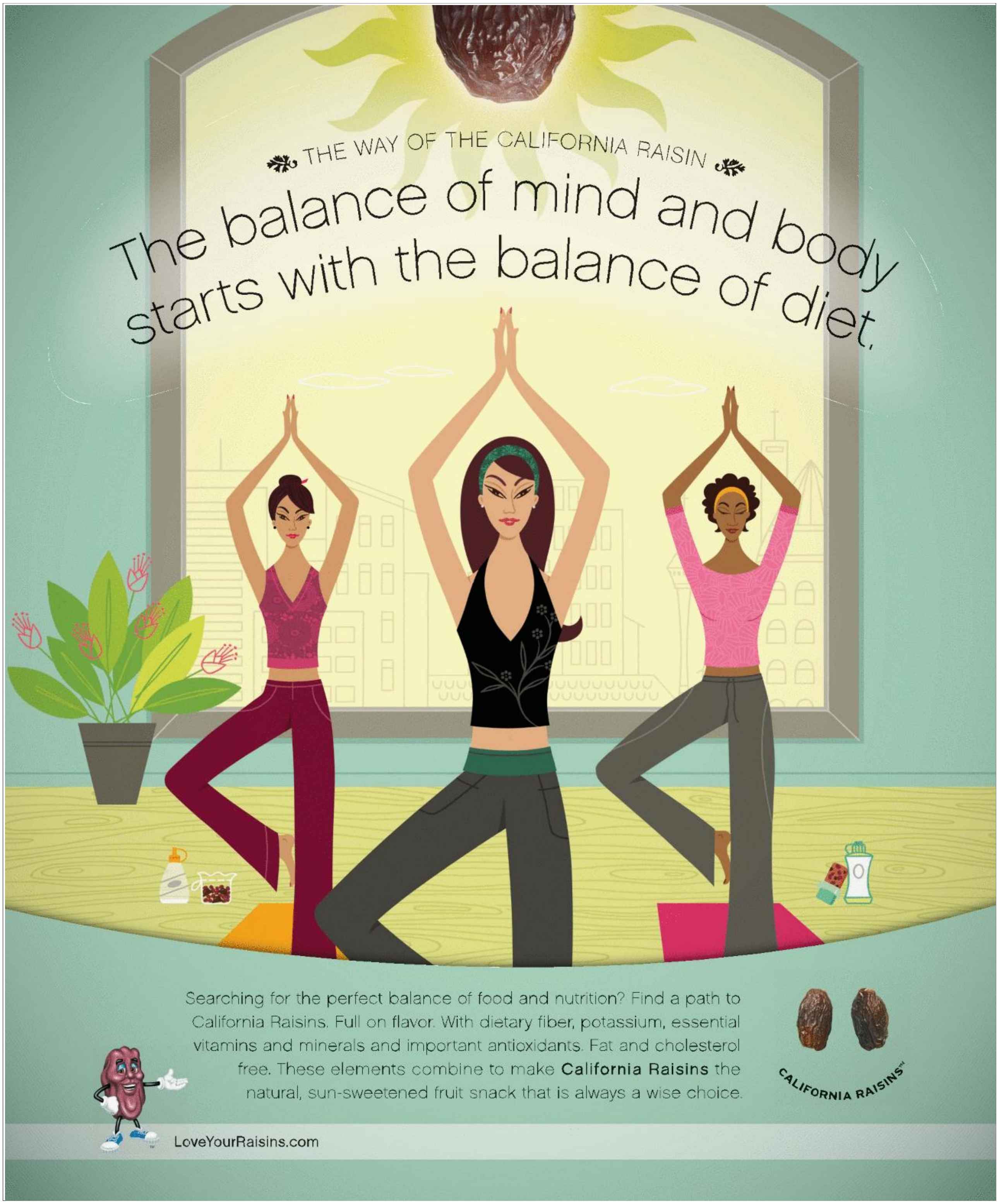
D
DINNER
- 1 strawberry-banana protein shake
- 1 scoop tuna salad
- 1 bowl soup
- 1 apple
- 1 Sprite

SIDE DISH



I love Sizzler. My grandmother started me on it—we always go for a baked potato and the salad bar. I'm a meat-and-potatoes girl.

PHOTOGRAPHS, CLOCKWISE FROM TOP RIGHT: JOHN RUSSO/CORBIS OUTLINE; COURTESY OF UNIVERSAL STUDIOS; INGRAM PUBLISHING/ALAMY; COLIN COOKE/STOCKFOOD; COURTESY OF PILLSBURY; RENEE COMET PHOTOGRAPHY/STOCKFOOD. LOGO COURTESY OF SIZZLER RESTAURANTS.


THE WAY OF THE CALIFORNIA RAISIN
The balance of mind and body starts with the balance of diet.
Searching for the perfect balance of food and nutrition? Find a path to California Raisins. Full on flavor. With dietary fiber, potassium, essential vitamins and minerals and important antioxidants. Fat and cholesterol free. These elements combine to make **California Raisins** the natural, sun-sweetened fruit snack that is always a wise choice.
CALIFORNIA RAISINS
LoveYourRaisins.com

Unwrap the flavor of your next steak.



SIGNATURE STEAK by *Lea & Perrins*

Add 1/2 cup Lea & Perrins Worcestershire Sauce to 2 pounds steak and marinate for 30 minutes or more. Grill or broil to perfection. Our 170-year-old flavor-enhancing recipe will do the rest.

LEA & PERRINS®

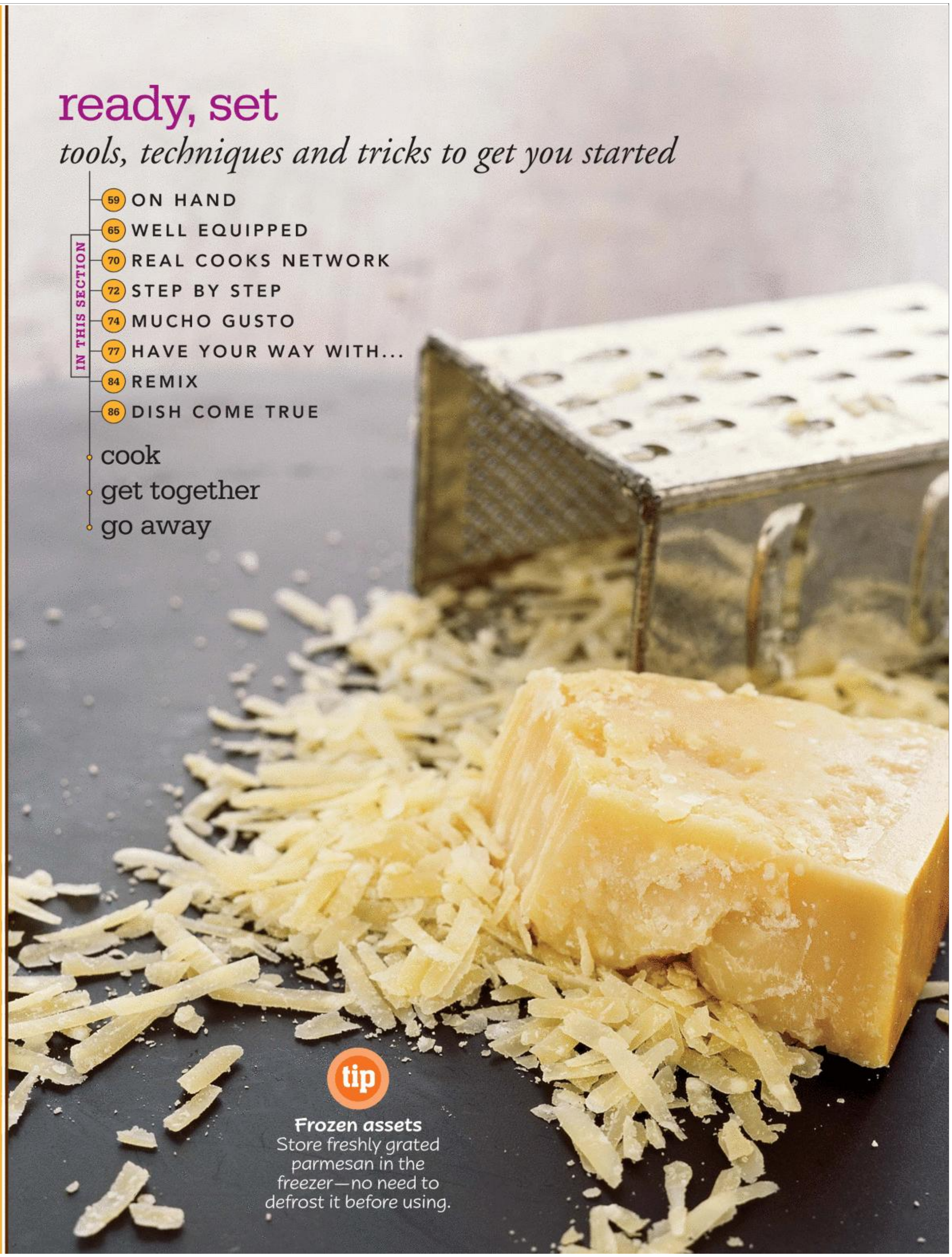
Unwrap the Possibilities™

ready, set

tools, techniques and tricks to get you started

IN THIS SECTION

cook
get together
go away



tip

Frozen assets
Store freshly grated parmesan in the freezer—no need to defrost it before using.

PHOTOGRAPH BY MARCUS NILSSON; FOOD STYLING BY VIVIAN JAO; PROP STYLING BY DARIENNE SUTTON.


SWANSON
THE REASON EVERYONE SPENDS THE HOLIDAYS AT YOUR HOUSE.
1 3/4 cups *Swanson* chicken broth
Regular, Natural Goodness™ or *Certified Organic*
Generous dash ground black pepper
1 stalk celery, coarsely chopped
1 small onion, coarsely chopped
4 cups Pepperidge Farm® Herb Seasoned Stuffing
1. Heat broth, pepper, celery and onion in 2-qt. saucepan over high heat to a boil. Reduce heat to low. Cover and cook for 5 min. or until vegetables are tender.
2. Add stuffing and stir lightly to coat.
Prep: 5 min. Cook: 10 min. Makes: 4 cups
Swanson® *broth is made with all natural chicken stock and the flavors of garden vegetables and herbs.*
THE SECRET IS SWANSON BROTH™
For more recipes visit Swansonbroth.com
SWANSON
Chicken Broth
99% FAT FREE
All Natural
CSC Brands LP.

THE EVERY DAY KITCHEN: Crowd Pleasers

Add five ingredients to your *Every Day* essentials list (rachaelraymag.com/kitchen) and you'll be ready for company. BY **TRACEY SEAMAN** | PHOTOGRAPHY BY **ANTONIS ACHILLEOS**



5 ingredients

- ☐ beef brisket
- ☐ dark beer
- ☐ baguettes
- ☐ goat cheese
- ☐ sweet potatoes

FOOD STYLING BY SUSAN SUGARMAN; PROP STYLING BY BETTY ALFENITO.



Barbecue Beef Subs

8 SERVINGS
PREP TIME 30 min
COOK TIME 4 hr

Salt and black pepper
1 teaspoon cayenne pepper
6 pounds beef brisket, cut into 2-inch cubes
2 tablespoons extra-virgin olive oil
One 12-ounce bottle dark beer
1 cup ketchup
½ cup apple cider vinegar
½ cup brown sugar
2 tablespoons yellow mustard
2 baguettes

1. In a small bowl, mix 2½ teaspoons salt, 1½ teaspoons black pepper and the cayenne. Set aside ½ teaspoon of the spice mixture. In a large bowl, toss the brisket with the remaining spice mixture.

2. Preheat the oven to 300°. In a large, heavy skillet, heat the olive oil over medium heat. Working in batches, add the brisket and cook until browned, 8 to 10 minutes. Transfer to a large roasting pan.

3. Add the beer to the skillet, lower the heat and simmer for 2 minutes, scraping up the browned bits. Pour the beer mixture into the roasting pan, cover and cook in the oven until the meat cuts easily with a fork, 3½ to 4 hours. Let cool.

4. Shred the beef and transfer to a large saucepan. Pour the remaining pan juices into a bowl and skim off the fat. Add 2 cups of the juices to the shredded beef, cover and keep warm over low heat.

5. In a small saucepan, heat the ketchup, vinegar, brown sugar, mustard and the reserved ½ teaspoon spice mixture over medium heat. Stir 1 cup of the ketchup mixture into the beef, setting aside the rest for serving. Cover the beef and cook, stirring occasionally, until heated through.

6. Split the baguettes and hollow out slightly. Mound the beef into the bread bottoms; cover with the bread tops. Cut each into 4 pieces and serve with the reserved sauce.



Beef & Beer Stew

8 SERVINGS
PREP TIME 30 min
COOK TIME 3 hr (plus resting)

- **5 pounds beef brisket, cut into 2-inch cubes**
- **Salt and pepper**
- **1 stick (4 ounces) butter**
- **4 pounds onions, sliced**
- **6 tablespoons flour**
- **One 12-ounce bottle dark beer**
- **3 cups beef broth**
- **3 pounds yellow-fleshed potatoes, such as yukon gold, peeled and quartered**
- **1 cup milk**

1. Preheat the oven to 325°. Season the brisket with salt and pepper. In a large, heavy skillet, melt 1 teaspoon butter over medium-high heat. Working in batches, add the brisket and cook for 8 minutes; transfer to a large Dutch oven and reserve the skillet.
2. Add 2 teaspoons butter to the skillet. Add one-third of the onions and cook over medium heat until softened; push to the side of the pan. Repeat with the remaining onions, then cook over medium heat, stirring, until browned, about 8 minutes more. Transfer to the Dutch oven. Add 3 tablespoons butter to the skillet, over medium heat; add the flour and cook, stirring, until the mixture is golden. Whisk in the beer, then the beef broth; bring to a boil, whisking until smooth.
3. Pour the sauce over the meat and onions and bring to a simmer over medium heat. Cover the pot and cook in the oven for 2 hours. Remove the lid and cook until the meat is fork-tender, 30 minutes. Set aside and let rest for 30 minutes.
4. Meanwhile, in a large pot, place the potatoes in salted water to cover; bring to a boil, then simmer for 15 minutes. Drain and return to the pot. Add the remaining 4 tablespoons butter and mash. Beat in the milk and season with salt and pepper. Serve the stew over the mashed potatoes. ▶



Potato, Spinach and Goat Cheese Gratin

8 SERVINGS
PREP TIME 35 min (plus cooling)
BAKE TIME 1 hr 10 min

- **5 tablespoons butter**
- **3 onions, chopped**
- **Salt and pepper**
- **½ cup flour**
- **5 cups milk, warmed**
- **1¼ cups grated parmesan cheese**
- **3 pounds baking potatoes, peeled**
- **1 pound sweet potatoes, peeled**
- **One 11-ounce log fresh goat cheese, crumbled**
- **2 pounds frozen chopped spinach, thawed and squeezed dry**

1. Position a rack in the upper third of the oven and preheat to 425°. Grease a 4-quart casserole dish. In a large skillet, melt 4 tablespoons butter over medium heat. Add the onions, 2 teaspoons salt and ½ teaspoon pepper and cook, stirring, for 6 minutes. Stir in the flour and cook, stirring, for 1 minute. Gradually whisk in the milk. Increase the heat and bring to a boil, whisking often. Whisk in ¾ cup parmesan cheese and remove from the heat.

2. Using a food processor fitted with a shredding disk, shred the baking potatoes and sweet potatoes separately. Place the baking potatoes in a large bowl, add cold water to cover and stir to rinse. Drain well and rinse again. Spread the baking potatoes in the prepared casserole dish. Spoon on half of the onion sauce, then top with the goat cheese and spinach. Top with the sweet potatoes and remaining sauce.

3. Grease a large sheet of foil with the remaining 1 tablespoon butter and place butter side down on top of the casserole dish; crimp around the edges to seal. Bake for 50 minutes. Remove the foil, sprinkle the remaining ½ cup parmesan on top and bake until golden, 15 to 20 minutes. Let cool for 15 minutes before serving. ◻



Please join Samsung, CompUSA and Arnold to help the children.

Who better than Arnold Palmer to get a kid out of the rough? Arnold Palmer, Samsung and CompUSA have teamed up to benefit Arnold Palmer Hospital for Children and truly make a difference in the lives of children in their time of need. Arnold Palmer Hospital for Children has been healing children from Central Florida and around the world for more than 18 years. During November and December, when you purchase selected Samsung products at all CompUSA stores, a portion will be given back to Arnold Palmer Hospital. Or, ask your CompUSA sales associate how you can donate at the registers. To find out more on the hospital, visit **www.arnoldpalmerhospital.org** and for more information about Samsung's Four Seasons of Hope, visit **www.fourseasonsofhope.com**. Because a little help can make a big difference.

Samsung's Four Seasons of Hope

COMPUSA

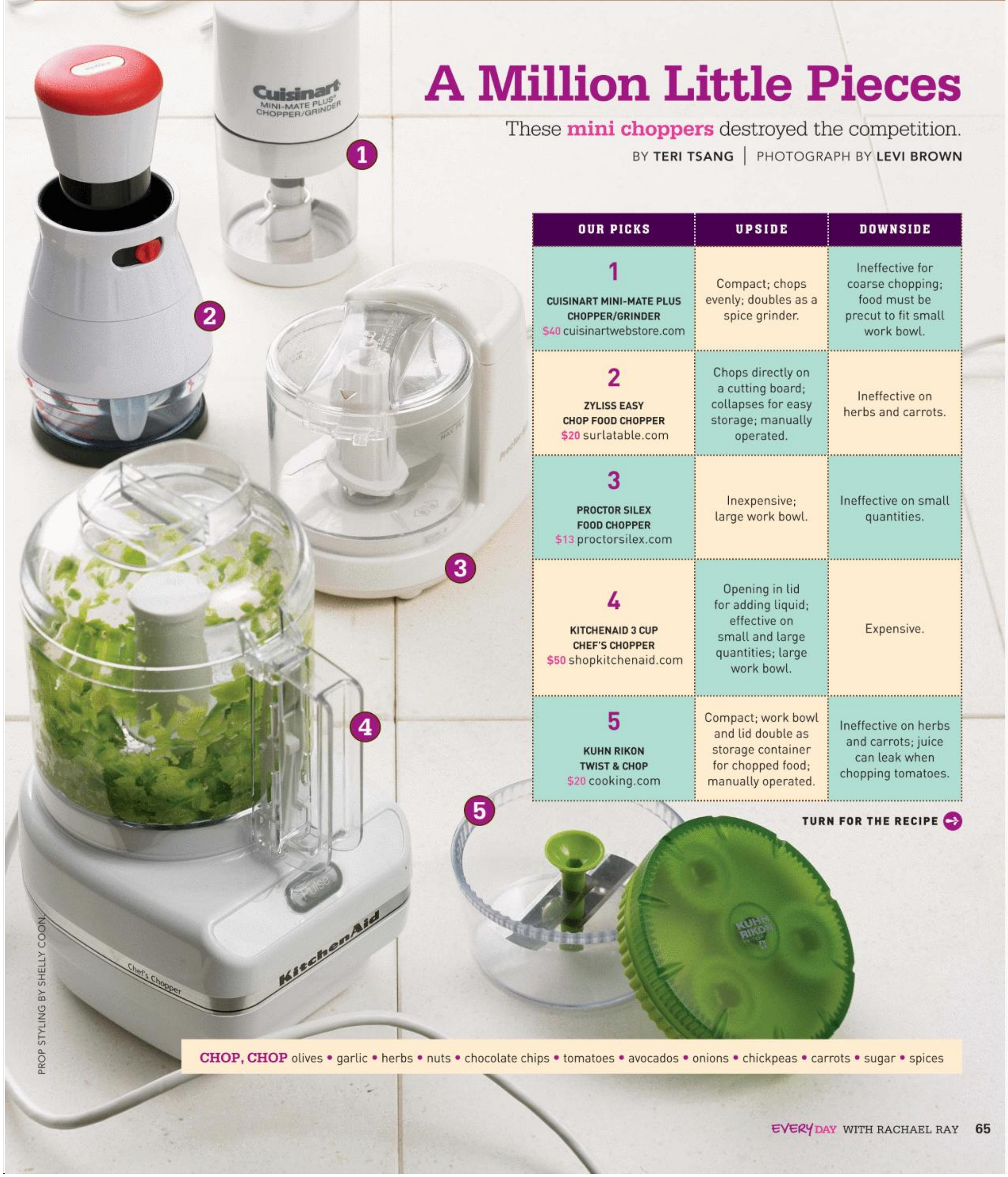
ARNOLD PALMER HOSPITAL
For Children
Supported by Arnold Palmer Medical Center Foundation

SAMSUNG

A Million Little Pieces

These **mini choppers** destroyed the competition.

BY **TERI TSANG** | PHOTOGRAPH BY **LEVI BROWN**



OUR PICKS	UPSIDE	DOWNSIDE
1 CUISINART MINI-MATE PLUS CHOPPER/GRINDER $40 cuisinartwebstore.com	Compact; chops evenly; doubles as a spice grinder.	Ineffective for coarse chopping; food must be precut to fit small work bowl.
2 ZYLISS EASY CHOP FOOD CHOPPER $20 surlatable.com	Chops directly on a cutting board; collapses for easy storage; manually operated.	Ineffective on herbs and carrots.
3 PROCTOR SILEX FOOD CHOPPER $13 proctorsilex.com	Inexpensive; large work bowl.	Ineffective on small quantities.
4 KITCHENAID 3 CUP CHEF'S CHOPPER $50 shopkitchenaid.com	Opening in lid for adding liquid; effective on small and large quantities; large work bowl.	Expensive.
5 KUHN RIKON TWIST & CHOP $20 cooking.com	Compact; work bowl and lid double as storage container for chopped food; manually operated.	Ineffective on herbs and carrots; juice can leak when chopping tomatoes.

TURN FOR THE RECIPE

CHOP, CHOP olives • garlic • herbs • nuts • chocolate chips • tomatoes • avocados • onions • chickpeas • carrots • sugar • spices

PROP STYLING BY SHELLY COON.



Japanese Chicken Fingers

6 SERVINGS
PREP TIME 30 min
BAKE TIME 12 min

- 3 **tablespoons butter**
- 1 **pound shiitake mushrooms, stems discarded and caps finely chopped**
- 1 **tablespoon fresh thyme leaves, finely chopped**
- **Salt**
- 2 **large eggs**
- 1 **cup flour**
- 1 **cup panko (Japanese bread crumbs)**
- 1 **pound chicken cutlets**

1. Preheat the oven to 450°. In a large skillet, melt the butter over medium heat. Add the mushrooms and thyme and season with salt. Cook, stirring frequently, until the mushrooms are browned and their juices cooked off, about 10 minutes. Set aside to cool.

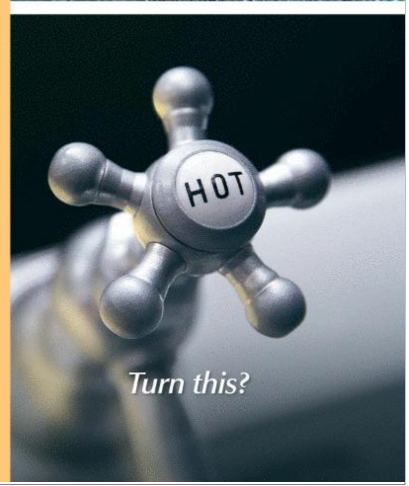
2. Place a cooling rack on top of a baking sheet and set aside. Place the eggs and flour in separate shallow bowls; lightly beat the eggs. In another shallow bowl, combine the mushroom mixture with the panko.

3. On a work surface, pound the chicken ½ inch thick and cut into 1-by-4-inch pieces. Sprinkle each piece with salt, then coat with flour and pat off the excess; dip into the egg and roll in the mushroom mixture. Place the chicken fingers on the prepared baking sheet and bake until golden and cooked through, 10 to 12 minutes.

PHOTOGRAPH BY KANG KIM; FOOD STYLING BY JEE LEVIN; PROP STYLING BY DARIENNE SUTTON.







Moderate to Severe Rheumatoid Arthritis RA



Oh, yes I can!™

Still having trouble with everyday things?

Maybe it's time for a change in treatment.

ORENCIA is an RA treatment that works differently. It's a prescription medication used to treat adults with moderate to severe RA who have not been helped enough by other medications for RA. It's been shown to:

- Relieve the pain, swelling, and fatigue of RA
- Control the advance of joint damage
- Help improve physical and emotional health-related quality of life

ORENCIA has been proven to make a difference for many patients who haven't been getting enough help from treatments such as methotrexate, Enbrel®, Humira®, and Remicade®.
There are several treatment options for RA. Ask your rheumatologist if ORENCIA is right for you.

Find out if you could be saying "Oh, yes I can!"
Get your free information package about ORENCIA: How it's different, and how to receive a personalized symptom assessment.
Call 1-877-285-0749 now. Or go to www.YesIcanORENCIA.com.

ORENCIA is a 30-minute IV infusion given by a healthcare professional.
ORENCIA is given every 4 weeks after initial dosing regimen.

ORENCIA® (abatacept)

Important Safety Information about ORENCIA:

Before you receive treatment with ORENCIA, some of the things you should tell your doctor are if you:

- are taking a biologic medicine for RA such as Enbrel®, Remicade®, Humira®, or Kineret®, because taking ORENCIA with biologic medicines for RA may increase your risk of getting a serious infection
- are prone to or have any infection like an open sore or the flu because having an infection could put you at risk for serious side effects from ORENCIA
- have a history of a chronic lung disease called COPD. ORENCIA may worsen symptoms of COPD
- are nursing, pregnant, or planning to become pregnant. Talk with your doctor about whether to continue with ORENCIA
- have diabetes and are using a blood glucose monitor. Some monitors can give falsely high blood glucose readings with ORENCIA on the day of your infusion

Like all medicines that affect your immune system, ORENCIA can cause serious side effects including serious infections and allergic reactions. Also, rare cases of certain cancers have been reported. The role of ORENCIA in the development of cancer is not known. Common side effects include headache, sore throat, nausea, and upper respiratory infections.

If you have any questions about ORENCIA, talk with your doctor.

Please read the Important Facts on the following page.

Partnership for Prescription Assistance

If you need help paying for prescription medicines, you may be eligible for assistance. Call 1-888-4PPA-NOW (1-888-477-2669), or go to www.pparx.org.

Bristol-Myers Squibb

IMPORTANT FACTS

ORENCIA® (abatacept) / Rx only

The information below does not take the place of talking with your healthcare professional. Only your healthcare professional knows the specifics of your condition and how ORENCIA® may fit into your overall therapy. Talk to your healthcare professional if you have any questions about ORENCIA (pronounced oh-REN-see-ah).

RHEUMATOID ARTHRITIS (RA)

RA is a disease of the immune system which causes joint pain and damage, and impacts the ability to perform daily activities.

ABOUT ORENCIA

ORENCIA (abatacept) is a prescription medicine that is used to treat adults with moderate-to-severe RA who have not been helped enough by other medicines for RA. ORENCIA has been shown to:

- Improve signs and symptoms of RA
- Slow the progression of joint damage
- Help improve physical function

ORENCIA should not be taken with biologic medicines for RA such as Enbrel®, Humira®, Remicade®, or Kineret®.

WHO SHOULD NOT TAKE ORENCIA

You should not receive ORENCIA if you have ever had an allergic reaction to ORENCIA.

BEFORE YOU START ORENCIA

Tell your healthcare professional if you:

- Are taking another biologic medicine for RA. Taking ORENCIA with another biologic medicine may increase your risk of getting a serious infection.
- Take or are planning to take any medicines including prescriptions, hormones, over-the-counter medicines, vitamins and herbal supplements.
- Have an infection that won't go away or are prone to infections as it could put you at risk for serious side effects from ORENCIA.
- Have had tuberculosis or have been in contact with someone who has it. Tell your healthcare professional right away if you develop a dry cough that does not go away, weight loss, fever, or night sweats.
- Have a history of chronic lung disease. ORENCIA can worsen symptoms of chronic obstructive pulmonary disease (COPD).
- If you are scheduled to have surgery.
- Have been recently vaccinated or are scheduled to receive a vaccination.
- Have diabetes and are using a blood glucose monitor. You may get falsely high blood glucose readings with certain types of blood glucose monitors the day you receive an infusion of ORENCIA (abatacept).
- Are pregnant or are planning to become pregnant. It is not known if ORENCIA can harm your unborn baby.
- Are breast-feeding. You will need to decide to either breast-feed or receive treatment with ORENCIA, but not both.

IMPORTANT INFORMATION TO KNOW ABOUT SIDE EFFECTS WITH ORENCIA

Like all medicines that affect your immune system, ORENCIA can cause **serious side effects** including:

- **Serious infections** including pneumonia. The chance of serious infections is higher if you take ORENCIA with other biologic medicines for RA. Call your healthcare professional immediately if you feel sick or get any infection during treatment with ORENCIA.
- **Allergic reactions** including hives, swollen face, eyelids, lips, tongue, throat or trouble breathing.
- **Malignancies**. There have been rare cases of certain kinds of cancer in patients receiving ORENCIA. The role of ORENCIA in the development of cancer is not known.

The more common side effects with ORENCIA are: headache, upper respiratory tract infection, sore throat and nausea.

HOW ORENCIA WILL BE GIVEN TO YOU

ORENCIA will be given to you by a healthcare professional by intravenous (IV) infusion. A needle will be placed in a vein in your arm. The infusion will take about 30 minutes.

QUESTIONS?

Ask your doctor or other healthcare professional.
Call 1-800-ORENCIA (toll free) or visit www.ORENCIA.com.

Bristol-Myers Squibb

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Give thanks
for the healthy
kids in your life.
And give
to those
who are not.
Madelyn, 5 - Neuroblastoma
St. Jude Children's Research Hospital® is leading the way with breakthrough research to cure kids with catastrophic diseases in communities everywhere. And 85 cents of every dollar we receive goes directly to saving lives.
We never stop looking for cures.
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Worth Every Second

Readers share their holiday time-savers. | PHOTOGRAPH BY **LEVI BROWN**

- Everyone helps prepare holiday meals. We plan out who brings which dish, drink or dessert. Then, no one person is exhausted at the end of the day.
  —MARIA BUGLIARO, *Union, NJ*

- **We cook our bird in a turkey fryer.** It only takes an hour—no more getting up at 6 a.m. to start the oven. Spending the extra time with my family during the holidays is so much more enjoyable than working in the kitchen!
  —JAMIE TOMKINS, *Lakeside, AZ*

- I buy matzo ball soup mix and add fresh chicken and vegetables so it tastes homemade. It's quicker, and my guests are none the wiser.
  —GRACE TARNOWKA, *Katy, TX*

- **I jot each menu item on a Post-it note** and stick it on the corresponding servingware. Then I don't have to dig through my cabinets to find all my dishes right before dinner!
  —KAREN GLETNER, *Chevy Chase, MD*

- **I bake my mashed potatoes** instead of scrambling to make them right before dinner. I mix 8 ounces cream cheese, ½ cup sour cream, ⅔ cup warm milk and salt into 3 pounds mashed boiled potatoes, then spread it in a casserole dish and top it with pieces of butter. I chill it overnight and, on Christmas, bake it for an hour at 350°.
  —SANDRA LEONARD, *Mystic, CT*

- I make the easiest turkey gravy: **pan drippings mixed into jarred gravy.** I just let my guests think it's from scratch.
  —MARY ANN CARBONARA, *Uniontown, PA*

- I make my pies a couple days early and keep them refrigerated. They're ready when we are.
  —JENNIFER WALKER, *Blair, NE*

- For my holiday lasagna, I use packaged romano cheese—no grating required!
  —PAULETTE BARBATO, *East Brunswick, NJ*

HEY YOU!

Join our Real Cooks Network! Visit rachaelraymag.com/talk to answer our question of the month. *Letters and submissions may be edited and used in all print and electronic media.*



FOOD STYLING BY TONI BROGAN; PROP STYLING BY SHELLY COON.


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Crustworthy

Making a piecrust is as easy as it looks.

BY **TRACEY SEAMAN** | PHOTOGRAPHY BY **STEPHEN SCOTT GROSS**



1 Combine the flour and salt in a bowl. Work in the butter until the mixture resembles coarse crumbs.



2 Sprinkle with the water, then mix. Pinch a bit of dough—it should just hold together.



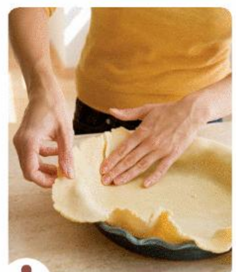
3 Turn out the dough and gather into a ball. Halve the dough and flatten each half into a disk.



4 Wrap each disk and chill for 15 minutes. Roll out 1 disk on a lightly floured work surface.



5 Roll the dough onto a rolling pin, then unroll it, centered, over a pie plate.



6 Press the dough into the bottom of the pan, then refrigerate while preparing the filling.



7 Pour in the filling. Roll out the other disk and unroll it on top. Roll up the dough edges and crimp to seal.



8 Cut vents in the center of the pie before baking. Brush the crust with water and sprinkle with sugar.



Bake the pie, then let cool completely on a rack before slicing.

Orchard Fruit Pie

8 SERVINGS
PREP TIME 30 min (plus chilling)
BAKE TIME 1 hr 10 min

- **2½ cups plus ⅓ cup flour**
- **½ teaspoon salt**
- **2 sticks (8 ounces) unsalted butter, cut into small pieces and chilled**
- **6 tablespoons ice water**
- **2 pounds granny smith apples**
- **1 pound bosc pears**
- **⅔ cup cranberries**
- **¾ cup sugar, plus more for sprinkling**
- **1 tablespoon fresh lemon juice**

1. In a large bowl, mix together 2½ cups flour and the salt. Add the butter and, using your fingers, blend until the mixture resembles coarse crumbs. Sprinkle in the ice water and mix until the dough just holds together (if necessary, mix in 1 tablespoon more ice water at a time).

2. Turn out the dough, gather into a ball, then halve the dough ball. Pat each half into a disk, wrap with wax paper and refrigerate for 15 minutes.

3. Position a rack in the lower third of the oven and preheat to 400°. On a lightly floured work surface, using a rolling pin, roll out 1 disk into a 13-inch round. Roll the dough onto the rolling pin, then unroll it over a 9½-inch pie pan. Press the dough into the bottom of the pan, letting the excess hang over the edges. Refrigerate.

4. Peel and coarsely chop the apples and pears; place in a large bowl. Add the cranberries, ¾ cup sugar and the lemon juice and toss. Sprinkle with the remaining ⅓ cup flour and toss. Pour into the chilled pie shell and set aside.

5. On a lightly floured work surface, roll out the remaining dough into a 13-inch round. Roll the round onto the rolling pin and unroll over the filling. Trim the excess dough, leaving a 1-inch overhang. Roll up the edges of the crusts and crimp. Cut three vents into the center of the pie. Brush the crust with water and sprinkle with sugar.

6. Bake the pie until golden, about 1 hour and 10 minutes. Transfer to a wire rack and let cool completely.

FOOD STYLING BY TRACEY SEAMAN; PROP STYLING BY VICTORIA PETRO CONROY.



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From the Heart

Turn artichoke hearts into a last-minute holiday appetizer.

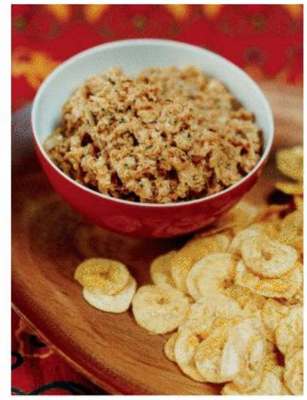
BY **DAISY MARTINEZ** | PHOTOGRAPHY BY **JOHN KERNICK**

My *abuela* (grandmother) once said, "Daisy, if people come to visit you and all you give them is conversation, they're definitely going to talk about you when they leave!" This advice came in handy recently when a few unexpected guests knocked on my door. I opened my cabinets and threw together this five-minute artichoke dip.



web

Want the recipe en español? Visit ***rachaelraymag .com/december***.



Chipotle Artichoke Dip

MAKES 2 CUPS
PREP TIME 5 min

- ¼ cup chopped cilantro
- 1 small clove garlic
- 1 canned chipotle chile in adobo sauce
- One 14-ounce can artichoke hearts, drained
- ½ cup grated Mexican white cheese, such as cotija
- ¼ cup extra-virgin olive oil
- 1 tablespoon lime juice
- Plantain chips, for serving

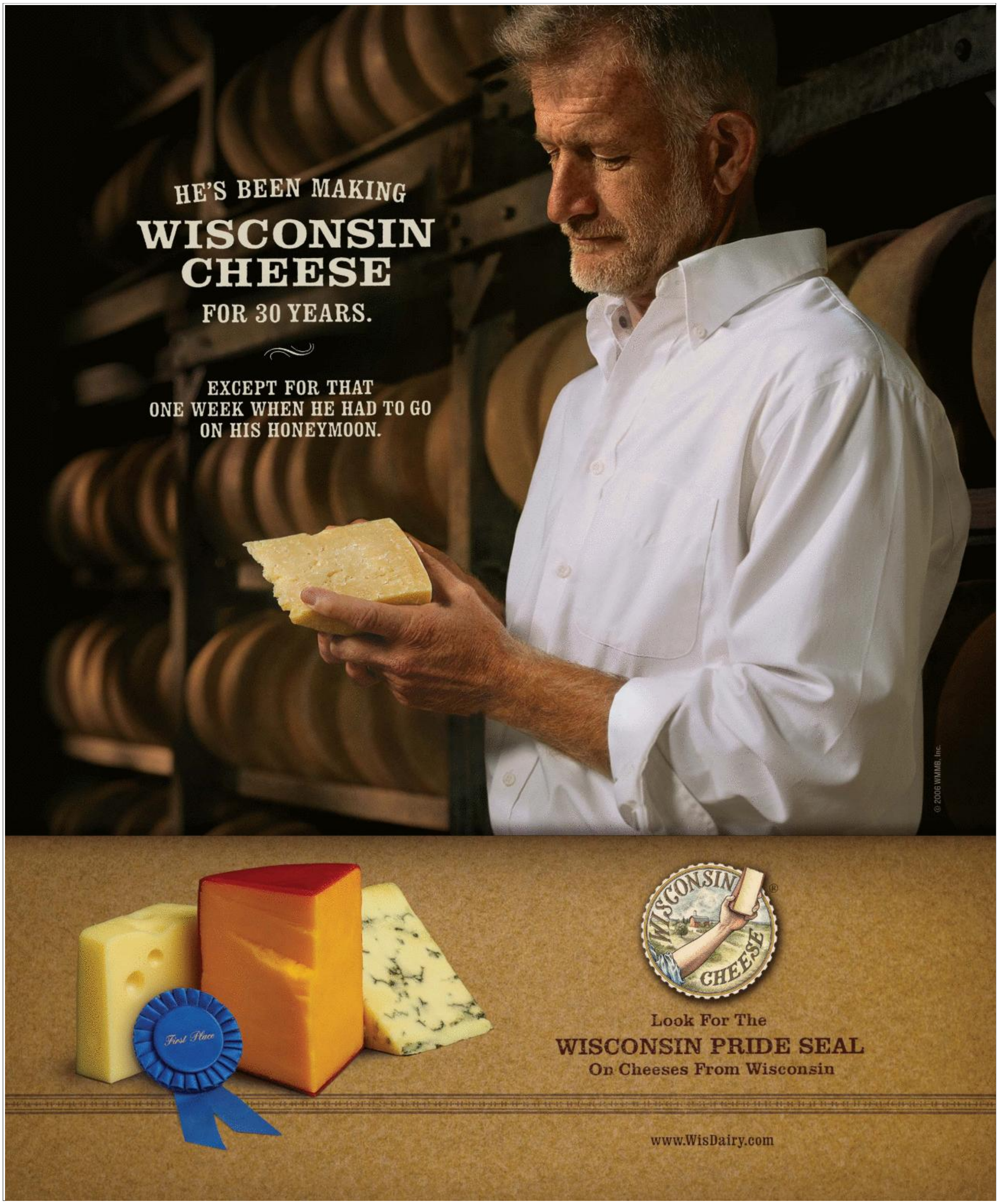
Using a food processor, finely chop the cilantro, garlic and chipotle, scraping down the bowl once or twice. Add the artichokes, cheese, olive oil and lime juice and pulse for 8 seconds until combined. Serve the dip with the chips.

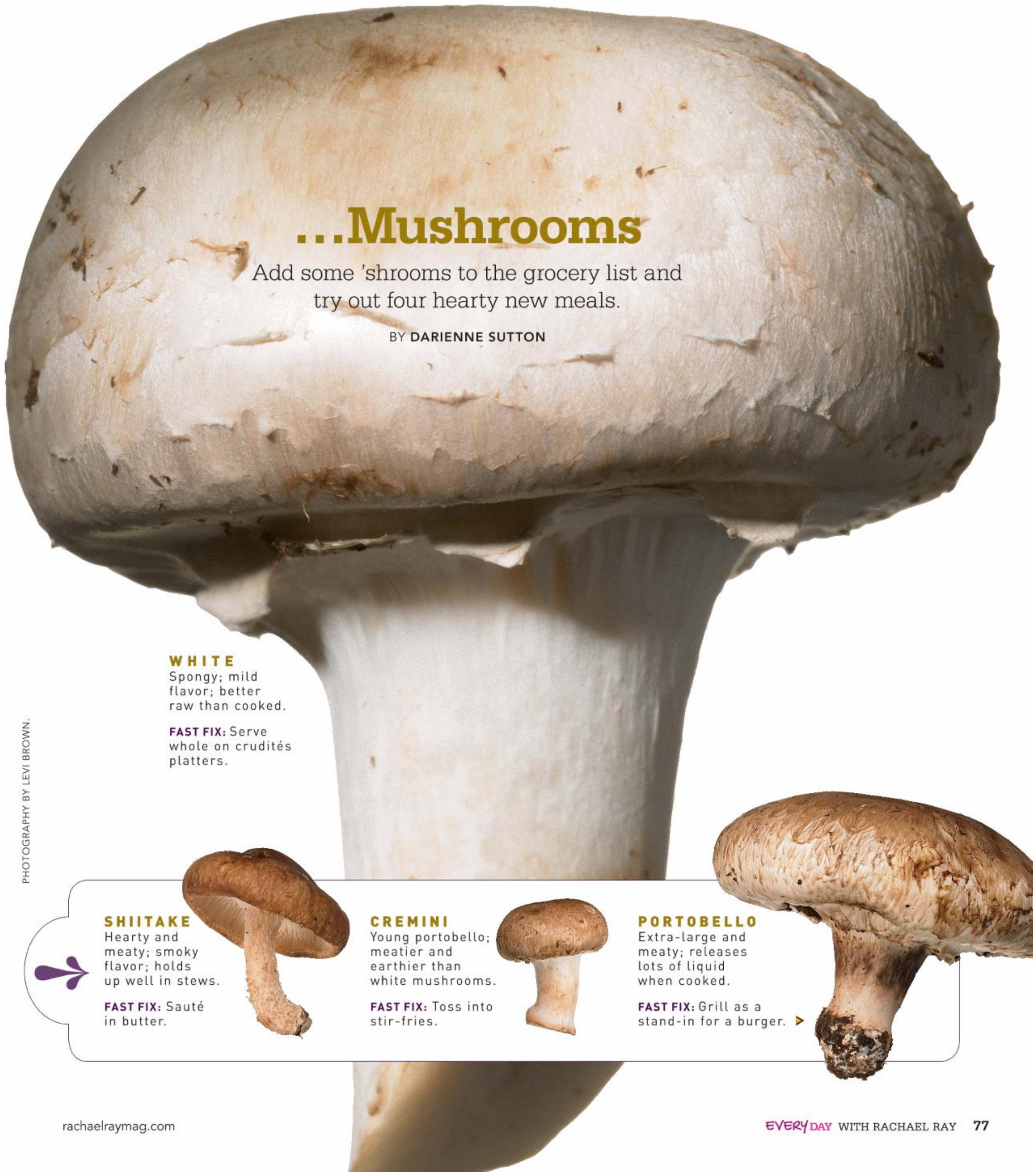
FARE Exchange

INSTEAD OF	TRY
cilantro	parsley
chipotle chile in adobo	pickled jalapeño
Mexican white cheese	feta cheese
plantain chips	tortilla chips

FOOD STYLING BY ANDREA STEINBERG; PROP STYLING BY ALISTAIR TURNBULL; WARDROBE STYLING BY MOLLY GALLAGHER; HAIR AND MAKEUP BY ASSUMPTA CLOHESSY.


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...Mushrooms

Add some 'shrooms to the grocery list and try out four hearty new meals.

BY **DARIENNE SUTTON**

PHOTOGRAPHY BY LEVI BROWN.

WHITE
Spongy; mild flavor; better raw than cooked.

FAST FIX: Serve whole on crudités platters.

SHIITAKE
Hearty and meaty; smoky flavor; holds up well in stews.

FAST FIX: Sauté in butter.

CREMINI
Young portobello; meatier and earthier than white mushrooms.

FAST FIX: Toss into stir-fries.

PORTOBELLO
Extra-large and meaty; releases lots of liquid when cooked.

FAST FIX: Grill as a stand-in for a burger. >



Mushroom-Sausage Pockets


Creamy Mushroom Soup with Thyme Toasts

Mushroom-Sausage Pockets

4 SERVINGS
PREP TIME 45 min
BAKE TIME 30 min

2 tablespoons extra-virgin olive oil
1 onion, finely chopped
¾ pound hot Italian sausages (about 3), casings removed
½ pound white mushrooms, sliced
½ cup chopped flat-leaf parsley
1½ cups ricotta cheese
Salt and pepper
8 sheets phyllo dough, thawed
6 tablespoons butter, melted

1. In a large skillet, heat 1 tablespoon olive oil over medium heat. Add the onion and cook, stirring, until softened, about 8 minutes; push the onions to the side and add the sausages. Cook, breaking up the meat, until browned, about 5 minutes. Stir in the mushrooms and remaining 1 tablespoon olive oil; cook until softened, about 5 minutes. Stir in the parsley, remove from the heat and let cool for 10 minutes. Stir in the ricotta. Season with salt and pepper.
2. Preheat the oven to 375°. Lay 1 phyllo sheet on a work surface and cover the remaining sheets with a damp kitchen towel. Brush the sheet with butter, then set another sheet on top. With a sharp knife, trim the phyllo to make a square. Brush with butter, place a quarter of the filling in the center and spread into a 4-inch square. Fold the flaps of phyllo over the filling to form a pocket; brush with butter; repeat with the remaining ingredients to make 3 more pockets.
3. Brush a baking sheet with butter and place the pockets on top. Bake until golden, 25 to 30 minutes.

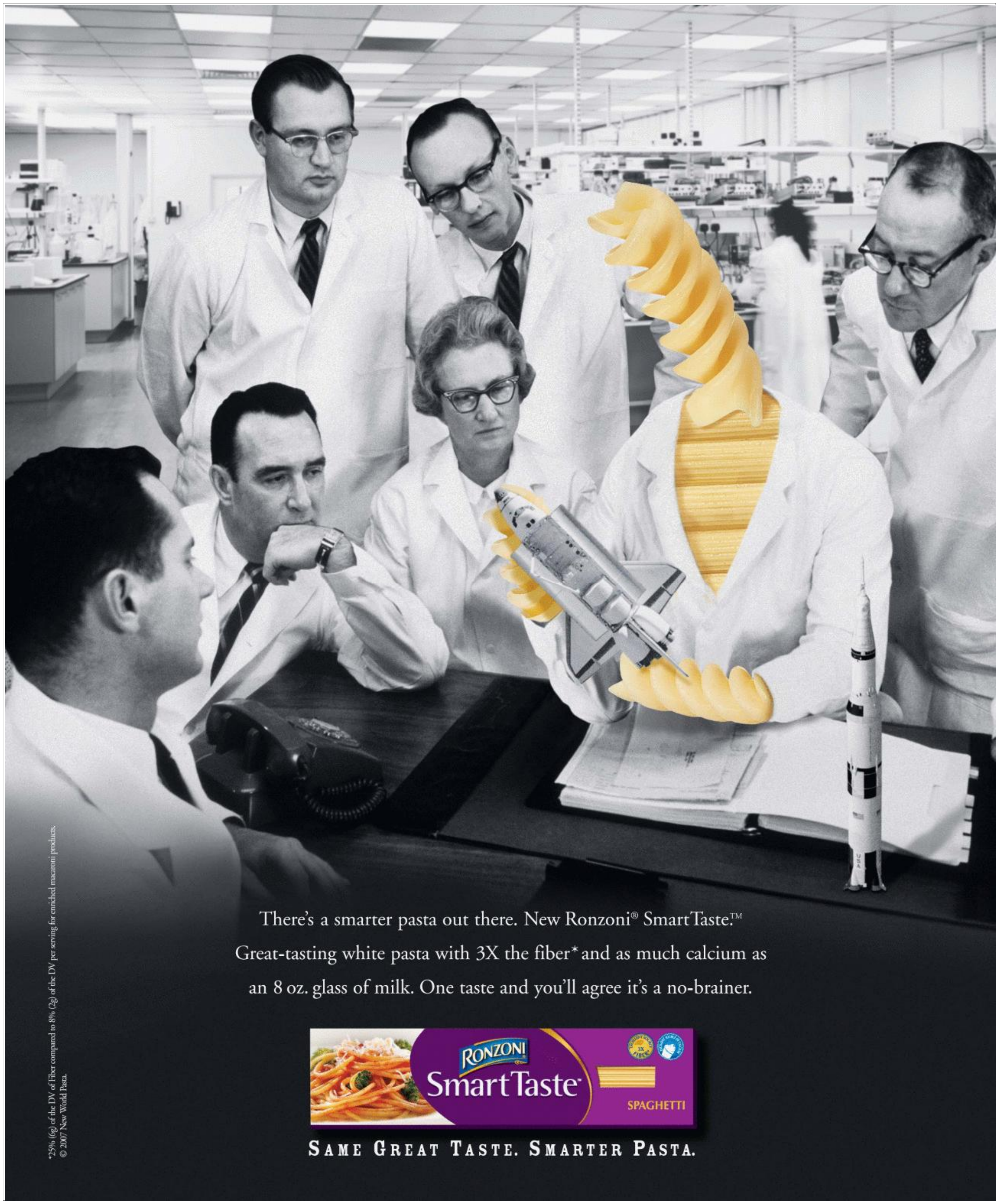
Creamy Mushroom Soup with Thyme Toasts

4 SERVINGS
PREP TIME 10 min
COOK TIME 30 min

6 tablespoons butter
1 large onion, chopped
1½ pounds mixed mushrooms (such as cremini, portobello and shiitake), stemmed and sliced
One 32-ounce container (4 cups) chicken broth
1 bunch thyme
4 thick slices country bread
2 cloves garlic, finely chopped
1¼ cups heavy cream
Salt and pepper

1. In a large, heavy saucepan, melt 2 tablespoons butter over low heat. Add the onion and cook, stirring until softened, about 5 minutes. Increase the heat to high, add 2 tablespoons butter and the mushrooms and cook, stirring constantly, for 3 minutes. Add the chicken broth and bring to a boil. Reserve 2 tablespoons thyme leaves; tie the remaining sprigs together with kitchen string and add to the pot. Lower the heat and simmer for 20 minutes.
2. Meanwhile, toast the bread. In a small saucepan, melt the remaining 2 tablespoons butter; stir in the garlic and reserved thyme leaves. Brush the garlic-thyme butter on the toasted bread.
3. Discard the thyme bundle and stir 1 cup cream into the soup. Using an immersion or standing blender, puree the soup until smooth. Heat through and season with salt and pepper.
4. Divide the soup among 4 bowls. Drizzle with the remaining ¼ cup cream and serve with the toasts. ➤

PHOTOGRAPHY BY QUENTIN BACON; STYLING BY DARIENNE SUTTON.


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tip

Get ahead
Prepare the lasagna a day before and refrigerate; bring to room temperature before baking.

Portobello Lasagna with Basil Cream

6 SERVINGS
PREP TIME 30 min
BAKE TIME 45 min (plus cooling)

- **5 tablespoons butter**
- **¼ cup flour**
- **3 cups milk, heated**
- **4 cloves garlic—1 smashed, 3 finely chopped**
- **Salt**
- **½ pound lasagna noodles**
- **2 large onions, chopped**
- **Three 6-ounce packages portobello mushroom slices (or 2 pounds whole, stemmed and sliced)**
- **1 bunch basil, stems discarded**
- **1 cup heavy cream**
- **1¼ cups grated parmesan cheese**
- **Pepper**

1. In a medium saucepan, melt 3 tablespoons butter over low heat. Stir in the flour and cook for 2 minutes. Slowly whisk in the hot milk, then the smashed garlic clove and ¾ teaspoon salt. Bring the garlic sauce to a boil and cook, whisking, until thickened, about 5 minutes. Set aside.

2. In a large pot of boiling salted water, cook the lasagna noodles for 8 minutes. Drain and transfer to a bowl of cold water.

3. Position a rack in the center of the oven and preheat to 375°. In a large skillet, melt the remaining 2 tablespoons butter over low heat. Add the onions and chopped garlic and cook until softened, about 5 minutes. Stir in the mushrooms and cook until softened, about 7 minutes.

4. Using a food processor, puree the basil leaves with the cream. Set aside ½ cup basil cream. Stir the remaining basil cream and ½ cup parmesan into the mushroom mixture; season with salt and pepper.

5. Grease a 9-by-13-inch baking dish and spread 1 cup reserved garlic sauce on the bottom. Drain the lasagna noodles and lay 3 in the baking dish. Top with half of the mushroom mixture, a layer of noodles, then the remaining mushroom mixture and noodles. Combine the remaining garlic sauce and basil cream; spoon on top. Sprinkle with the remaining ¾ cup parmesan.

6. Bake until golden, 40 to 45 minutes. Let stand for 15 minutes. ▶

SMART MOVES

- **REFRIGERATE** mushrooms in a paper bag or wrapped in paper towels (never plastic).
- **CLEAN** with a paper towel (do not rinse).
- **TRIM** tough or woody parts of the stem.

PHOTOGRAPHY BY QUENTIN BACON; STYLING BY DARIENNE SUTTON.


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PHOTOGRAPHY BY QUENTIN BACON; STYLING BY DARIENNE SUTTON.

Roasted Cod with Sesame Mushrooms

4 SERVINGS
PREP TIME 30 min
COOK TIME 10 min

- **2 heads garlic—2 cloves finely chopped, remaining cloves smashed and peeled**
- **1 cup milk**
- **Salt**
- **3 tablespoons sesame oil**
- **4 scallions, thinly sliced**
- **1 teaspoon finely chopped fresh ginger**
- **½ pound shiitake mushrooms, stems discarded and caps sliced**
- **3 tablespoons soy sauce**
- **2 bunches baby bok choy, ends trimmed and leaves separated**
- **Four 4-ounce cod fillets**
- **Lime wedges, for serving**

1. In a small saucepan, combine the smashed garlic cloves and the milk and simmer over low heat until the garlic is softened, about 20 minutes. Strain, reserving the milk. Using a food processor, puree the softened garlic; with the machine on, add the milk in a slow stream. Season with salt.

2. Preheat the oven to 400°. In a medium skillet, heat the sesame oil over medium heat. Add the chopped garlic, the scallions and ginger and cook, stirring, until fragrant, about 2 minutes. Stir in the mushrooms, cook for 3 minutes; add the soy sauce and cook for 2 minutes more.

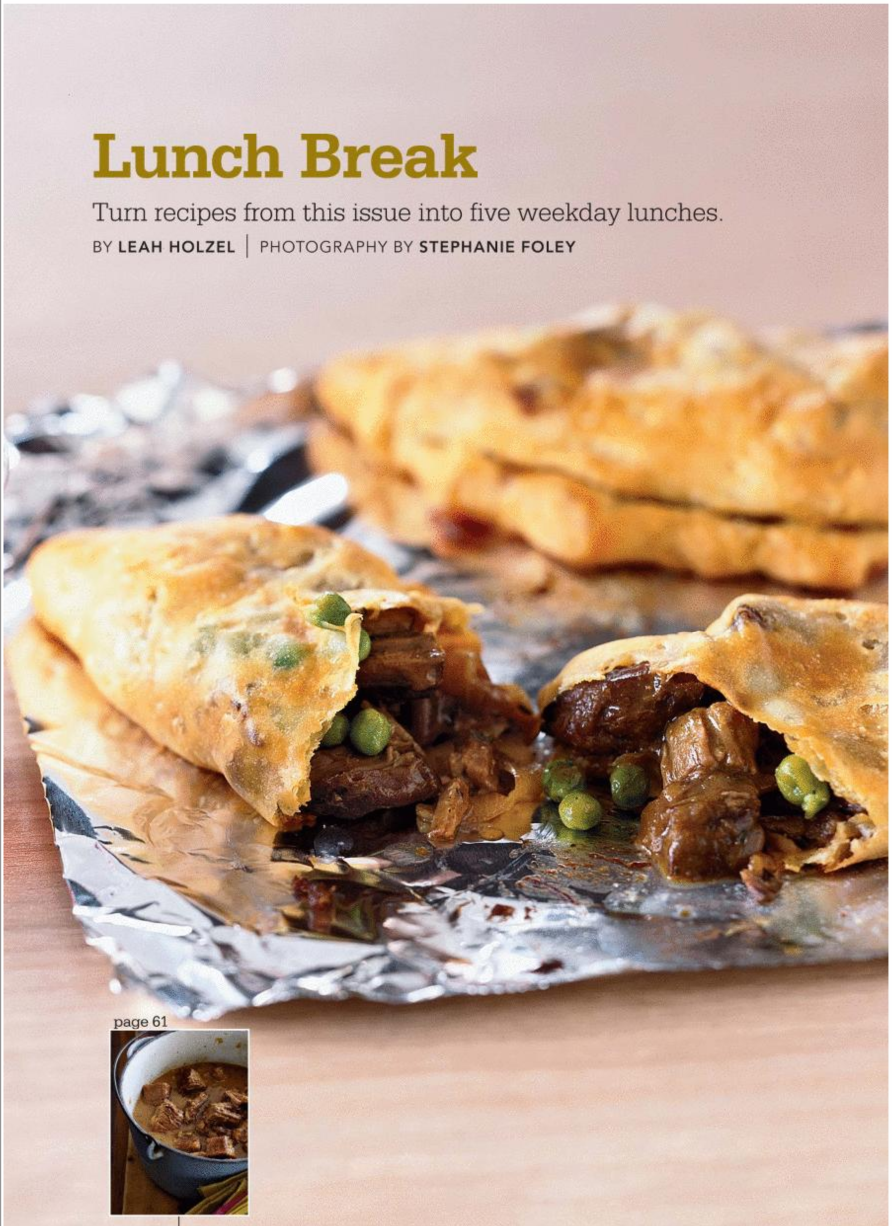
3. Fill a deep, medium skillet with enough water to reach a depth of 2 inches, bring to a boil and season with salt. Add the bok choy and cook for 1 minute. Drain in a colander and run under cold water.

4. Butter an 8-inch square baking dish. Season the cod with salt and place in the baking dish. Bake until opaque and easily flaked with a fork, about 8 minutes. Transfer each fillet to a plate and top with the garlic puree. Serve with the bok choy, lime wedges and reserved mushrooms. ■

Lunch Break

Turn recipes from this issue into five weekday lunches.

BY **LEAH HOLZEL** | PHOTOGRAPHY BY **STEPHANIE FOLEY**



page 61

BEEF SAMOSAS Add curry powder and peas to chopped **Beef & Beer Stew**; stuff into a pocket of refrigerated biscuit dough and bake until golden.

page 74



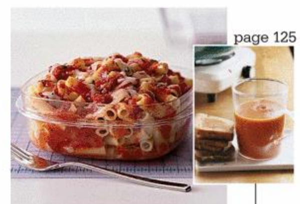
ARTICHOKE TOASTS
Add chopped ham to **Chipotle Artichoke Dip,** then spread onto a split baguette and broil.

page 82



COD MACARONI SALAD
Toss flaked **Roasted Cod with Sesame Mushrooms** with cooked macaroni, chopped bell pepper and mayonnaise.

page 125



SMOKY BAKED ZITI
Combine **Smoky Tomato Soup** with cooked ziti pasta, stir in chunks of provolone, then reheat.

page 133



SHRIMP TACOS Spoon chopped **Butter-Poached Shrimp with Radish Flowers** into a taco shell; top with salsa verde and lettuce.

FOOD STYLING BY JOYCE SANGIRARDI; PROP STYLING BY VICTORIA PETRO CONROY.



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Prep: 10 min. Bake: 30 min. Makes: 12 servings
Green Bean Casserole
2 cans (10 3/4 oz. each) Campbell's® Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1 cup milk
2 tsp. soy sauce
1/4 tsp. ground black pepper
8 cups cooked cut green beans
1 can (6 oz.) French's® French Fried Onions (2 2/3 cups)
1. Stir soup, milk, soy sauce, black pepper, beans and 1 1/3 cups onions in 3-qt. casserole.
2. Bake at 350°F. for 25 min. or until hot. Stir.
3. Top with remaining onions. Bake for 5 min. more.
Go Nuts! Toast ½ cup sliced almonds. Add with remaining onions.
Bring on the Bacon: Cook 4 slices bacon until crisp and crumble. Add to green bean mixture.
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Toffee Break

RECIPE BY **LIZ PEARSON** | PHOTOGRAPH BY **ANTONIS ACHILLEOS**

While I was studying abroad in Aberdeen, Scotland, a flatmate introduced me to what would become one of my favorite desserts: sticky toffee pudding. On cold winter days, I'd seek out the warmth of a Scottish pub and this dessert. That year I developed a lasting affection for all things Scottish. Help me bring a taste of Scotland home!
—**SARAH BROOKINGS**, *Atlanta*



HEY YOU! Tell us about a recipe you've always wanted to attempt—and the story behind it. Visit rachaelraymag.com/talk. *Letters and submissions may be edited and used in all print and electronic media.*

Sticky Toffee Pudding

10 SERVINGS
PREP TIME 20 min
BAKE TIME 1 hr (plus cooling)

- **1½ cups chopped dates**
- **2 teaspoons baking soda**
- **3½ cups flour**
- **1 tablespoon ground ginger**
- **2 teaspoons baking powder**
- **1 tablespoon salt**
- **3 sticks (12 ounces) unsalted butter, at room temperature**
- **2¾ cups dark brown sugar**
- **3 large eggs**
- **3 cups heavy cream**

1. Preheat the oven to 350°. Grease a 12-cup Bundt pan. In a saucepan, bring 1⅔ cups water, the dates and baking soda to a boil. Transfer to a bowl and let cool.

2. In a large bowl, sift together the flour, ginger, baking powder and 1½ teaspoons salt. In another large bowl, using an electric mixer, beat together 2 sticks butter and ¾ cup brown sugar until fluffy. Beat in the eggs one at a time. Add half of the flour mixture and beat until just combined. Add half of the date mixture and beat until just combined. Repeat with the remaining flour and date mixtures. Transfer the batter to the prepared pan and bake, rotating once, until a toothpick inserted into the center comes out clean, about 45 minutes.

3. Meanwhile, in a saucepan, bring the cream, remaining 2 cups brown sugar, 1 stick butter and 1½ teaspoons salt to a boil. Lower the heat and simmer until thickened, about 15 minutes; set aside.

4. Remove the cake from the oven, leaving the oven on. Using the handle of a wooden spoon, poke holes through the cake and ladle half the toffee sauce over the cake to fill the holes; set aside the remaining sauce. Bake the cake for 15 minutes more. Let cool in the pan for 1 hour, then invert onto a platter and top with the reserved sauce.

FOOD STYLING BY SUSAN SUGARMAN; PROP STYLING BY BETTY ALFENITO.


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Holiday Vanilla Sugar Cookies
BEAT 1 cup (2 sticks) butter, softened, and 1 1/4 cups sugar in large bowl with electric mixer on medium speed until light and fluffy. Beat in 1 egg and 2 tsp. McCormick® Pure Vanilla Extract. Gradually stir in 2 1/3 cups flour, 1 tsp. baking soda and 1/4 tsp. salt until well mixed.
REFRIGERATE dough 2 hours or until firm. Roll out on lightly floured surface to 1/8-inch thickness. Cut into shapes with holiday cookie cutters. Place 1-inch apart on greased baking sheets. Decorate with colored sugar or sprinkles.
BAKE in preheated 375°F oven 8 minutes or until lightly browned. Cool 1 minute. Remove to wire racks; cool completely. Makes 6 dozen.
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ready, set

cook

recipes for real life

IN THIS SECTION

get together

go away

PHOTOGRAPH BY MARCUS NILSSON; FOOD STYLING BY VIVIAN JAO; PROP STYLING BY DARIENNE SUTTON.

30 minute meals

Knife-and-Fork Burgers with Provolone Dipping Sauce and Roasted Tomato Salad ▶

Sausage Mushroom Ragu and Rigatoni ▶

Sopa da Pedra (Rock Soup)

Prawns with Açorda (Savory Bread Porridge)

Alentejo Pork with Chorizo and Mussels

Portuguese-Style Cod

Spanish Spaghetti

Jon's Grilled Tuna Salad

Red and Green Winter Stoup

Endive Spears

Lemon Cream Chicken with Champagne Risotto and Asparagus

Drunken Berries

Roasted Lamb Meatballs with Red Sauce and Polenta

Spicy Lentil Stoup



Serve up some holiday crowd-pleasers, plus tasty dishes inspired by my trip to Spain and Portugal. | BY **RACHAEL RAY**

PORTRAIT BY **JIM WRIGHT**
FOOD PHOTOGRAPHY BY **TINA RUPP**

Knife-and-Fork Burgers with Provolone Dipping Sauce and Roasted Tomato Salad

4 SERVINGS

- 1 pint cherry or grape tomatoes
- 2 large shallots, sliced or chopped
- 3 tablespoons extra-virgin olive oil (EVOO)
- Salt and pepper
- 2 pounds lean ground beef sirloin
- ⅔ cup finely chopped flat-leaf parsley (a couple of generous handfuls)
- 2 cloves garlic, grated
- 2 tablespoons butter
- 2 tablespoons flour
- 1½ cups milk
- 1½ cups shredded provolone cheese
- 1 large bunch arugula
- Juice of ½ lemon

1. Heat the oven to 400°. On a baking sheet, toss the tomatoes and shallots in 1 tablespoon EVOO; season with salt and pepper. Roast for 15 minutes; set aside.
2. Meanwhile, combine the ground beef, parsley and garlic and form into 4 patties, pressing your thumb into the center of each burger to prevent it from bulging when cooking. In a large nonstick skillet, heat 1 tablespoon EVOO, 1 turn of the pan, over medium-high heat and cook the burgers for 7 to 8 minutes on each side for well-done.
3. While the burgers cook, in a medium saucepan, melt the butter over medium heat, whisk in the flour and cook for 1 minute. Whisk in the milk and cook until thickened, 3 to 4 minutes. Add the provolone and, using a wooden spoon, stir in a figure-eight motion until combined; season with salt and pepper.
4. Toss the arugula with the lemon juice, remaining 1 tablespoon EVOO and salt and pepper to taste. Add the warm tomatoes and shallots and toss to combine.
5. Serve each burger with a pile of salad and a small bowl of cheese sauce for dipping.

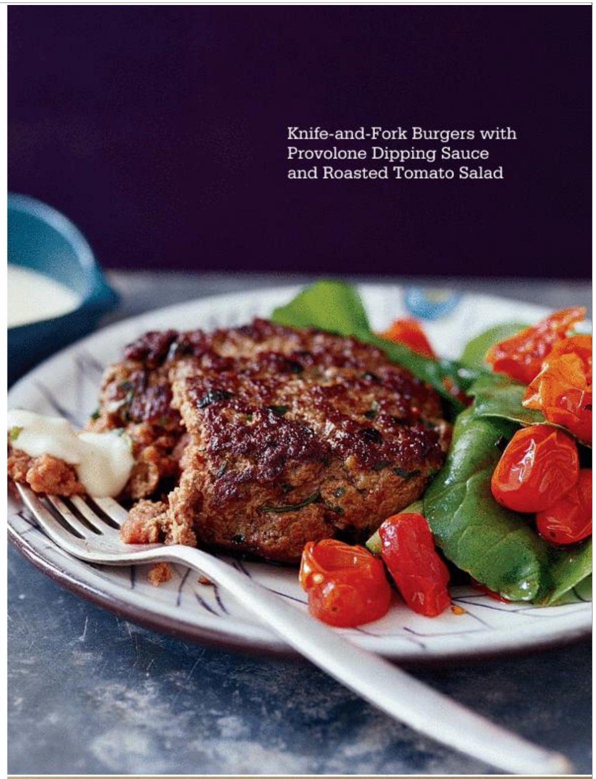
Sausage Mushroom Ragu and Rigatoni

6 SERVINGS

Round out this meal with sautéed spinach or a spinach salad.

- Salt
- 1 pound whole wheat rigatoni pasta
- 2 tablespoons extra-virgin olive oil (EVOO)
- 1½ pounds bulk Italian sausage
- 4 portobello mushroom caps, cut into 1-inch pieces
- 1 onion, chopped
- 4 cloves garlic, chopped
- Pepper
- One 28-ounce can crushed tomatoes
- 2 cups beef broth
- 5 sprigs sage, leaves stripped and thinly sliced
- 1 cup grated pecorino-romano cheese, plus more to pass around the table

1. Bring a large pot of water to a boil, salt it, add the pasta and cook until al dente. Drain.
2. While the pasta is working, in a large, deep skillet, heat 1 tablespoon EVOO, 1 turn of the pan, over medium-high heat until rippling. Add the sausage, crumbling with a wooden spoon, and cook until browned, 3 to 4 minutes. Using a slotted spoon, transfer the sausage to a paper-towel-lined plate to drain.
3. Wipe out the skillet and add the remaining 1 tablespoon EVOO, 1 turn of the pan. Add the mushrooms and cook over medium heat until softened, 3 to 4 minutes. Add the onion and garlic and cook until softened, 5 minutes; season with pepper. Stir in the tomatoes, beef broth and sage. Stir in the reserved sausage. Lower the heat and gently simmer the sauce for 10 minutes.
4. To serve, toss the pasta with 2 cups ragu and 1 cup cheese. Mound portions in bowls and top with more sauce; pass extra cheese around the table.

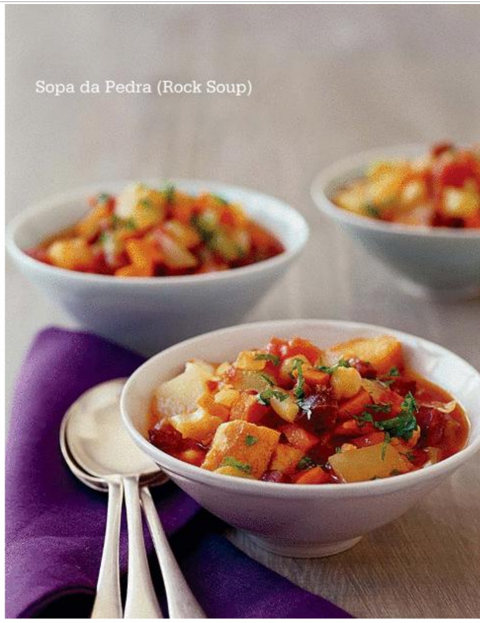


Knife-and-Fork Burgers with Provolone Dipping Sauce and Roasted Tomato Salad

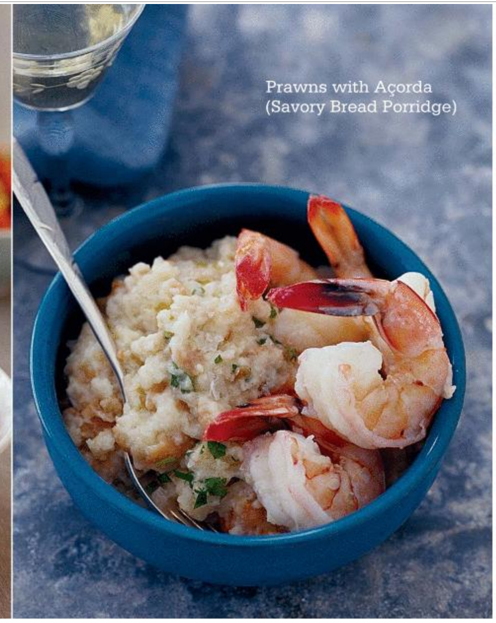


Sausage Mushroom Ragu and Rigatoni

OPPOSITE PAGE: FOOD STYLING BY ANDREA STEINBERG; PROP STYLING BY MATTHEW GLEASON; MAKEUP BY KIM WHITE FOR ARTISTS BY TIMOTHY PRIANO; HAIR BY CARRIE FERNOW FOR CUTLER/REDKEN NYC; WARDROBE STYLING BY JANE HARRISON-FOX; SHIRT BY THREE DOTS; NECKLACE BY YUMMI GLASS; JEANS BY DKNY. THIS PAGE: FOOD STYLING BY CYD RAFTUS MCDOWELL; PROP STYLING BY DEBORAH WILLIAMS.



Sopa da Pedra (Rock Soup)



Prawns with Açorda (Savory Bread Porridge)

RECIPES FROM LISBON, PORTUGAL

- Sopa da Pedra (Rock Soup)
- Prawns with Açorda (Savory Bread Porridge)
- Alentejo Pork with Chorizo and Mussels
- Portuguese-Style Cod

Sopa da Pedra (Rock Soup)

4 SERVINGS

Rock Soup *is a children's fable told in many countries, about villagers who believe they're turning stones into soup. In Lisbon, our guide Patricia said it's one of her favorite "recipes" because there is no recipe—just use whatever's in your fridge and cupboard. This is my version of Rock Soup.*

- **2 tablespoons extra-virgin olive oil (EVOO), plus more for drizzling**
- **½ pound chorizo, ham or leftover meat, chopped**
- **2 large baking potatoes, peeled and cut into cubes**
- **4 ribs celery, chopped**
- **3 to 4 carrots, chopped**
- **1 large onion, chopped**
- **2 to 3 cloves garlic, chopped**
- **1 bay leaf**
- **Salt and pepper**
- **One 15.5-ounce can chickpeas, drained**
- **1 teaspoon sweet smoked paprika**
- **6 cups chicken broth**
- **One 15-ounce can diced tomatoes or tomato sauce**
- **2 tablespoons hot pepper sauce**
- **2 cups cubed stale bread**
- **Chopped flat-leaf parsley, for garnish**

1. In a soup pot, heat 2 tablespoons EVOO, 2 turns of the pan, over medium-high heat. Add the chorizo and cook for 2 minutes. Add the potatoes, celery, carrots, onion, garlic and bay leaf; season with salt and pepper. Cook, stirring frequently, until the vegetables are softened, 7 to 8 minutes.
2. Add the chickpeas and season with the paprika. Stir in the chicken broth, tomatoes and hot sauce and bring to a boil, about 6 minutes. Lower the heat and simmer until the potatoes are tender, 10 to 15 minutes.
3. Place ½ cup bread cubes in each of 4 bowls and drizzle with EVOO. Pour in the soup; top with parsley.

Prawns with Açorda (Savory Bread Porridge)

4 SERVINGS

Pronounced "ah-sord-ah," this is serious comfort food, Portuguese style. If you're a fan of ribollita, *the thick Tuscan bread soup, you'll love this dish. The porridge is ready when a wooden spoon can stand up in the pot by itself. Skip lunch if you're having this for supper—you'll need to save room!*

- **1 bay leaf**
- **1 lemon, halved**
- **Salt**
- **6 cups torn stale bread**
- **2 to 3 cloves garlic, finely chopped**
- **3 tablespoons chopped cilantro**
- **2 tablespoons extra-virgin olive oil (EVOO)**
- **1 large egg (optional)**
- **20 prawns or jumbo shrimp, peeled and deveined**

1. Fill a medium pot with water and add the bay leaf, juice of ½ lemon and both lemon halves. Bring to a boil.
2. In another pot, bring 1 quart water to a boil. Salt the water and add the bread, stirring and mashing until a thick porridge forms, about 5 minutes. Remove the pot from the heat and stir in the garlic, cilantro and EVOO. In a small bowl, beat the egg, if using, then stir into the bread porridge.
3. Add the prawns to the boiling lemon water and season with salt. Cook until pink and firm, 3 to 4 minutes; drain.
4. Serve the stew in shallow bowls and top each with 5 prawns.

Alentejo Pork with Chorizo and Mussels

4 SERVINGS

This dish was served to my friend Chris (I ordered the cod cakes) at a tiny restaurant on a small, graffiti-covered side street of Lisbon. The restaurant had no sign—it didn't need one. The huddle of hungry locals waiting for tables was sign enough that the food would be authentic. Thanks to Chris for letting me taste his dinner four or five times so I could get the recipe right!

- **2 pork tenderloins (1½ to 2 pounds), trimmed and cut into ½-inch-thick slices**
- **Salt and pepper**
- **2 tablespoons extra-virgin olive oil (EVOO)**
- **1 teaspoon sweet smoked paprika**
- **⅓ pound precooked chorizo, chopped**
- **2 carrots, peeled and chopped**
- **1 onion, chopped**
- **4 cloves garlic, chopped**
- **½ cup dry white wine**
- **1 cup chicken broth**
- **24 mussels, scrubbed**
- **3 tablespoons chopped cilantro**
- **Crusty bread, for mopping**

1. Season the pork with salt and pepper. In a large skillet, heat the EVOO, 2 turns of the pan, over medium-high heat until smoking. Working in batches, add the pork and cook until browned on the bottom, 2 minutes. Flip the meat, season with paprika and cook for 2 minutes more. Transfer to a plate.
2. Add the chorizo to the skillet and cook, stirring, for 2 minutes. Add the carrots, onion and garlic and cook, stirring frequently, until softened, 7 minutes. Stir in the wine and simmer for 2 minutes. Return the pork to the pan.
3. Stir in the chicken broth and scatter the mussels around the skillet. Cover the pan and cook until the mussels open, 2 to 3 minutes. Remove the lid, sprinkle the cilantro on top and serve immediately with bread for mopping.

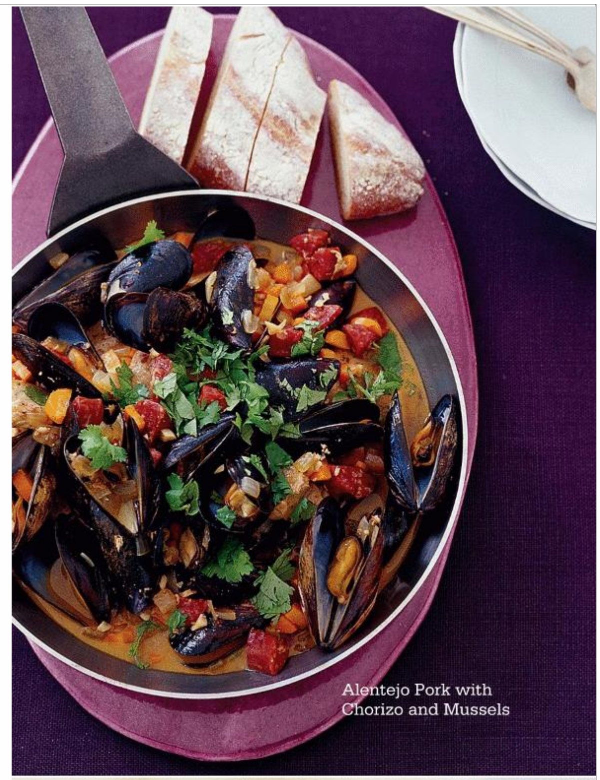
Portuguese-Style Cod

4 SERVINGS

This is my translation of a cod dinner I had during my first visit to Lisbon, earlier this year.

- **5 tablespoons extra-virgin olive oil (EVOO), plus more for coating the fish**
- **2 large baking potatoes, peeled and sliced ¼ inch thick**
- **Salt**
- **4 large center-cut cod fillets (7 ounces each)**
- **1 onion, quartered lengthwise and thinly sliced crosswise**
- **4 cloves garlic, chopped**
- **Pepper**
- **One 28-ounce can diced tomatoes**
- **4 thin slices prosciutto or serrano ham, halved crosswise**
- **1 pound green beans, halved**
- **Crusty bread, to pass around the table**

1. In a large nonstick skillet, heat 3 tablespoons EVOO, 3 turns of the pan, over medium to medium-high heat. Add the potatoes and cook, turning occasionally, until tender, 15 to 20 minutes. Season with salt.
2. While the potatoes are working, place an ovenproof pan in the oven and preheat to 425°. Rub EVOO all over the cod and cook in the pan for 7 minutes; remove from the oven.
3. While the fish is working, in a saucepan, heat 2 tablespoons EVOO, 2 turns of the pan, over medium heat. Add the onion and garlic and cook until softened, about 8 minutes. Season with salt and pepper. Stir in the tomatoes.
4. Top the fish with the tomato sauce. Lay the ham slices on top. Roast the fish until cooked through, 8 to 10 minutes.
5. Fill a medium saucepan with enough water to reach a depth of 1 inch; bring to a boil. Salt the water, add the green beans and cook until crisp-tender, 5 minutes.
6. Place a bed of green beans on plates. Top with a cod fillet, tomato sauce and ham. Serve with the potatoes and bread.



Alentejo Pork with Chorizo and Mussels



Portuguese-Style Cod

Spanish Spaghetti

4 SERVINGS

This was a big year. My work took me to Spain, as well as Portugal, for the first time. The first little meal I had was a plate of small toasts with piquillo peppers, anchovies and black olives. I thought, This would be great on spaghetti! (You can take the Sicilian-American to Spain, but …) Viva Spanish Spaghetti, one of my new faves.

Salt
1 pound spaghetti
¼ cup extra-virgin olive oil (EVOO)
4 cloves garlic, finely chopped
6 to 8 canned anchovy fillets or 3 teaspoons anchovy paste
8 to 10 jarred piquillo peppers, drained, or 4 roasted red peppers
Pepper
1 cup loosely packed pitted black olives, finely chopped
½ cup slivered or sliced almonds, toasted

1. Preheat the oven to 350°. Bring a large pot of water to a boil, salt it, add the spaghetti and cook until just shy of al dente (the spaghetti will continue to cook in the sauce for a minute or two). Drain, reserving a ladleful of the pasta cooking water.
2. While the pasta is working, in a large, deep skillet, heat the EVOO, 4 turns of the pan, over medium heat. Add the garlic and anchovies and cook, stirring with a wooden spoon, until the garlic is tender and the anchovies are melted, about 5 minutes.
3. Using a food processor, process the piquillos into a paste, 1 minute. Stir the piquillos into the garlic-anchovy oil and warm through; season with pepper.
4. Stir the reserved pasta cooking water into the sauce. Toss the pasta and sauce together for a minute or two to allow the pasta to soak up the sauce. Toss in the olives and nuts and transfer to a platter or 4 shallow bowls.



Jon's Grilled Tuna Salad

MAKES 2 SAMMIES

Going to be up all night wrapping gifts or licking holiday card envelopes? Make this simple, heart-healthy sammie invented by my friend Jon. Here's to a tasty New Year!

- 2 tablespoons extra-virgin olive oil (EVOO), plus more for drizzling
- Two 6-ounce tuna steaks
- 1 small bunch arugula, coarsely chopped
- 2 ribs celery from the heart, chopped
- ½ small red onion, chopped
- 3 to 4 pickled hot cherry peppers or pepperoncini, seeded and chopped
- 3 tablespoons capers, drained
- Juice of 1 lemon
- Salt and pepper
- 1 long baguette—split lengthwise, halved and ends trimmed
- ¼ cup black or green olive tapenade, pesto or sun-dried tomato spread

1. Drizzle a little EVOO onto a grill pan or skillet and heat over medium-high heat until the pan smokes. Add the tuna and cook for 2 minutes on each side for rare or 4 minutes on each side for well-done. Remove from the heat and let rest for 1 minute.
2. Chop the tuna into small chunks and place in a bowl. Add the arugula, celery, onion, peppers and capers. Add the lemon juice and remaining 2 tablespoons EVOO. Season with salt and pepper.
3. Toast the bread and dot with the tapenade. Pile the tuna salad on the bread bottoms and cover with the tops.

Red and Green Winter Stoup

4 SERVINGS

- ¼ cup extra-virgin olive oil (EVOO)
- 2 large baking potatoes, peeled and sliced ¼ inch thick
- 2 onions, quartered lengthwise and thinly sliced crosswise
- 2 to 3 sprigs fresh rosemary, leaves finely chopped
- 1 bay leaf
- Salt and pepper
- One 32-ounce container (4 cups) chicken or vegetable broth
- 1 bunch kale, stemmed and coarsely chopped
- One 28-ounce can crushed tomatoes or fire-roasted tomatoes
- 3 large roasted red peppers
- 4 thick slices crusty whole grain bread
- 2 large cloves garlic, peeled and halved
- 1 cup shredded asiago cheese

1. In a medium soup pot, heat the EVOO, 4 turns of the pan, over medium to medium-high heat. Add the potatoes, onions, rosemary and bay leaf; season with salt and pepper and cook, stirring frequently, until softened, 7 to 8 minutes. Add the chicken broth and bring to a boil, 6 to 8 minutes. Add the kale in batches and cook until wilted, 1 to 2 minutes. Stir in the tomatoes.
2. Using a food processor or a mini chopper, puree the roasted peppers. Stir the pureed peppers into the soup pot, lower the heat to medium-low and simmer for 10 minutes. Discard the bay leaf.
3. Meanwhile, preheat the broiler; toast the bread, rub with the garlic halves and top with the cheese. Melt the cheese under the broiler for 1 minute. Serve the stoup with the toasts.


Jon's Grilled Tuna Salad


Red and Green Winter Stoup



EASY NEW YEAR'S EVE SUPPER FOR TWO

- Endive Spears
- Lemon Cream Chicken with Champagne Risotto and Asparagus
- Drunken Berries

Endive Spears
2 SERVINGS

½ package soft herb cheese, such as Boursin
Leaves from 2 heads endive

Spread the cheese onto the tips of the endive leaves.

Lemon Cream Chicken with Champagne Risotto and Asparagus
2 SERVINGS

Read this recipe before you cook to get the timing down—there are several steps, but they're supersimple.

3 cups chicken broth
5 tablespoons extra-virgin olive oil (EVOO)
1 onion, chopped
2 cloves garlic, chopped
1 cup arborio rice
Salt and pepper
1 split champagne or sparkling wine
¾ cup heavy cream
One 3-inch piece peel and juice of 1 lemon
1 pinch cayenne pepper
2 skinless, boneless chicken breast halves
⅛ pound sliced pancetta, chopped
1 small bunch asparagus, cut on an angle into 1-inch pieces
1 large shallot, thinly sliced
½ cup grated parmigiano-reggiano cheese
3 to 4 sprigs thyme, leaves stripped and chopped

1. In a medium saucepan, heat the chicken broth over low heat. In a medium skillet, heat 2 tablespoons EVOO, 2 turns of the pan, over medium-high heat. Add the onion and garlic to the skillet and cook until softened, 3 to 4 minutes. Add the rice and toss to coat; season with salt and pepper. Stir in the champagne and boil to evaporate slightly, about 2 minutes.

2. Stir a couple of ladlefuls of warm chicken broth into the rice and cook, stirring occasionally, until the liquid evaporates. Add more broth, a few ladlefuls at a time, reserving ½ cup. Cook until creamy, stirring occasionally, about 18 minutes.

3. While the risotto cooks, in a small saucepan, cook the cream, lemon peel and cayenne over medium-low heat until slightly reduced, about 15 minutes.

4. Meanwhile, season the chicken breasts with salt and pepper. In a nonstick skillet, heat 2 tablespoons EVOO, 2 turns of the pan, over medium-high heat. Add the chicken and cook for about 6 minutes on each side. Transfer to a cutting board (reserving the skillet); add the reserved ½ cup chicken broth to the pan juices in the skillet and stir. Stir this liquid into the risotto as it cooks.

5. In the nonstick skillet, heat the remaining 1 tablespoon EVOO, 1 turn of the pan, over medium-high heat. Add the pancetta and cook for about 3 minutes. Add the asparagus and shallot and cook, stirring, for 3 more minutes.

6. To serve, stir the cheese and thyme into the risotto and spoon generous portions onto plates. Slice the chicken breasts on an angle and fan out over the risotto. Discard the lemon peel from the reduced cream; spoon over the chicken. Pour the lemon juice over the asparagus and toss; spoon around the risotto.

Drunken Berries
2 SERVINGS

1 pint fresh berries of your choice
Liquor of your choice
½ pint sorbet or ice cream

Douse the berries with the liquor. Spoon the mixture over the sorbet.

Roasted Lamb Meatballs with Red Sauce and Polenta

4 SERVINGS

3 slices whole wheat bread, crusts discarded, chopped
3 cups chicken broth
1½ pounds ground lamb
1 egg, lightly beaten
2 large cloves garlic, grated
Salt and pepper
1 tablespoon extra-virgin olive oil (EVOO), plus more for brushing
1 red onion, finely chopped
2 tablespoons balsamic vinegar
One 28-ounce can crushed fire-roasted tomatoes
1 cup whole milk or half-and-half
1 cup polenta
2 tablespoons honey
1 tablespoon butter
1 tablespoon chopped rosemary

1. Preheat the oven to 400°. In a bowl, moisten the bread with ⅓ cup chicken broth. Add the lamb, egg, garlic, 2 teaspoons salt and 1 teaspoon pepper. Form the mixture into 8 meatballs. Brush with EVOO and set 2 inches apart on a rimmed nonstick baking sheet. Roast for 15 minutes.

2. Meanwhile, in a medium saucepan, heat 1 tablespoon EVOO, 1 turn of the pan, over medium heat. Add the onion, season with salt and pepper and cook until softened, 8 to 10 minutes. Add the vinegar and cook it off, 1 minute. Stir in ⅔ cup chicken broth, then the tomatoes. Bring the sauce just to a boil, then lower the heat and simmer for 10 minutes.

3. In a medium saucepan, bring the remaining 2 cups chicken broth and the milk to a boil. Whisk in the polenta, lower the heat and cook, whisking, until the polenta is thick but spoonable, 2 to 3 minutes. Stir in the honey, butter, rosemary and salt and pepper to taste. If it gets too thick, add water or more milk.

4. Spoon the polenta into bowls; top with the meatballs and sauce.

Spicy Lentil Stoup

6 SERVINGS

Here's a 60-minute meal for New Year's Day excerpted from my Rachael Ray: Just in Time! *cookbook ($20, Clarkson Potter). Because, on a holiday, even a 30-Minute Meal can be slowed down a bit …*

2 tablespoons extra-virgin olive oil (EVOO)
2 canned anchovy fillets
¼ pound pancetta, cut into cubes
1 large baking potato, peeled and chopped
2 carrots, peeled and grated
1 onion, chopped
3 to 4 cloves garlic, grated or finely chopped
2 to 3 sprigs fresh rosemary
1 bay leaf
2 teaspoons sweet smoked paprika or ground cumin
1 teaspoon crushed red pepper
½ teaspoon ground allspice
Salt and black pepper
1½ cups dried lentils
Two 32-ounce containers (2 quarts) chicken broth
One 14.5-ounce can fire-roasted diced tomatoes
1 bunch kale, stemmed and chopped (about 4 cups)
Crusty bread or rolls, for serving

1. In a large, heavy pot, heat the EVOO, 2 turns of the pan, over medium-high heat. Stir in the anchovies until melted, then add the pancetta and cook until crisp, 3 to 4 minutes. Add the potato, carrots, onion and garlic. Season with the rosemary sprigs, bay leaf, paprika, crushed red pepper, allspice and salt and black pepper to taste; cook until the vegetables are softened, 7 to 8 minutes.

2. Stir in the lentils, chicken broth and tomatoes and bring to a boil. Lower the heat, stir in the kale and simmer until the lentils are tender, about 30 minutes. Discard the bay leaf and rosemary sprigs. Serve the stoup with the crusty bread.


Roasted Lamb Meatballs with Red Sauce and Polenta


Spicy Lentil Stoup

homemade & handpacked

Make one of these **edible gifts** and wrap it to go!

BY **TRACEY SEAMAN** AND **KATIE BARREIRA** | PHOTOGRAPHY BY **MONICA BUCK**



Pretzel Turtles

MAKES 50
PREP TIME 1 hr (plus standing)
COOK TIME 10 min

One 14-ounce bag (4 dozen) soft caramels
One 10-ounce bag pretzel nuggets
12 ounces dark chocolate, finely chopped
2 cups natural almonds, toasted and finely chopped

1. Unwrap the caramels, then, using a rolling pin, roll out each one into a ⅛-inch-thick oval. Wrap a caramel around each pretzel nugget, pinching the ends to seal.
2. In a double boiler over simmering water, melt half the chocolate, stirring occasionally, until smooth. Add the remaining chocolate, remove the top of the double boiler from the saucepan and stir until smooth.
3. Place the almonds in a shallow bowl. Line a baking sheet with wax paper. Using a fork, dip a caramel-covered pretzel in the chocolate to coat, tapping off any excess chocolate. Transfer the pretzel to the almonds and toss to coat; place on the prepared baking sheet. Repeat with the remaining pretzels. Let stand until set, about 3 hours.

now presenting

Roll a piece of square card stock into a cone, seal the edges with tape and fill with pretzel turtles. Cover the cone with wrapping paper and tie closed with a ribbon.

FOOD STYLING BY ROSCOE BETSILL; PROP STYLING BY PAUL LOWE.

S'mores Stacks

MAKES 20
PREP TIME 1 hr (plus chilling)
COOK TIME 20 min

Three ¼-ounce envelopes unflavored gelatin
1½ cups granulated sugar
1 cup light corn syrup
½ teaspoon salt
Cooking spray
1 tablespoon pure vanilla extract
2 pounds dark chocolate, finely chopped
1 tablespoon vegetable oil
30 graham crackers, broken in half
2 cups confectioners' sugar

1. In the bowl of a standing mixer fitted with a whisk, soften the gelatin in ½ cup plus 2 teaspoons cold water for 30 minutes.
2. In a small, heavy saucepan, add the granulated sugar, ½ cup water, the corn syrup and salt; cook over medium-low heat, stirring gently, until dissolved. Increase the heat to high and cook, without stirring, until the syrup registers 240° on a candy thermometer, 12 to 15 minutes. Remove from the heat.
3. Line a 13-by-18-inch rimmed baking sheet with plastic wrap. Spray with cooking spray. Beat the hot syrup into the gelatin mixture on low speed. Increase the speed to high and beat until the marshmallow is doubled, about 15 minutes. Beat in the vanilla. Spray a spatula with cooking spray and spread the marshmallow evenly onto the baking sheet. Lightly spray with cooking spray, cover with plastic wrap and refrigerate for 5 hours or overnight.
4. In a double boiler, melt half of the chocolate, stirring, until smooth. Add the remaining chocolate, remove from the heat and stir in the oil until smooth.
5. Line a cooling rack with wax paper. Holding by a corner, dip 20 graham cracker halves into the chocolate to coat. Place the grahams on the wax paper; refrigerate to set, about 30 minutes.
6. Cut the marshmallow into 2-inch squares and toss with the confectioners' sugar in a large bowl.
7. Stack a plain graham, marshmallow square, chocolate-coated graham, another marshmallow and another plain graham. Make 20 stacks. >



now presenting

Place a few S'mores Stacks end to end in a long white gift box ($2, containerstore.com for stores), and wrap with caramel- and chocolate-colored ribbons to match.

Honey Nut Butter and Jelly

MAKES 6 CUPS EACH
PREP TIME 15 min
COOK TIME 1 hr

- **1 16-ounce bag frozen strawberries, thawed**
- **1 16-ounce bag frozen blueberries, thawed**
- **1 12-ounce bag frozen raspberries, thawed**
- **6 cups sugar**
- **1 teaspoon salt**
- **⅓ cup orange juice**
- **Grated peel of 1 lemon plus 1 tablespoon juice**
- **Five 10-ounce containers salted mixed nuts**
- **1 tablespoon honey**
- **4 tablespoons butter, cut into 4 pieces, at room temperature**
- **3 teaspoons peanut oil or vegetable oil**

1. In a large saucepan, bring the thawed fruits and their juices, the sugar and salt to a simmer. Stir in the orange juice, lemon peel and lemon juice, increase the heat to medium and simmer for 50 minutes. Let cool slightly.

2. Meanwhile, in a large pot of water, working in batches if necessary, boil 6 empty 8-ounce jars for 10 minutes. When the jelly is ready, using tongs, transfer the jars to a clean, dry towel. Pour the jelly into the jars, filling within ½ inch of the rim. Cover with a clean cloth and let cool at room temperature for 1 hour, then screw on the lids and let sit at room temperature for 1 more hour. Refrigerate until using.

3. Using a food processor, grind the nuts and honey until the mixture starts to clump together. With the machine on, add the butter 1 piece at a time, mixing after each addition. Slowly drizzle in the peanut oil and process until the mixture is smooth and spreadable. Boil 6 jars, as in Step 2, and fill; you'll have some nut butter left for snacking.



now presenting Cut the top off a loaf of crusty bread and hollow out two holes for the jars of nut butter and jelly. Replace the bread top and tie the loaf with a ribbon.

Parmesan Flats

MAKES 6 PORTIONS
PREP TIME 45 min (plus rising)
BAKE TIME 1 hr

- **2 teaspoons sugar**
- **½ cup lukewarm water (105° to 115°)**
- **One ¼-ounce envelope dry yeast**
- **6 cups flour**
- **1½ teaspoons salt**
- **1 teaspoon pepper**
- **⅓ cup extra-virgin olive oil**
- **1¼ pounds parmesan cheese, 1 cup finely grated and 4 cups shredded**

1. In a small bowl, stir the sugar into the lukewarm water. Stir in the yeast and let stand until foamy, about 5 minutes.
2. Using a standing mixer, combine the flour, salt and pepper. Add the yeast mixture, olive oil and 1 cup water and mix until the dough comes together.
3. Turn out the dough onto a work surface and knead, adding more water if necessary until the dough is smooth, about 5 minutes. Return the dough to the bowl, cover and let stand until doubled in size, 45 minutes to 1 hour.
4. Position 2 racks in the upper and lower thirds of the oven and preheat to 350°. Line 2 large baking sheets with parchment paper. Turn the dough out on the work surface and cut into 4 equal pieces. Cover 3 pieces with plastic wrap. Sprinkle ¼ cup grated parmesan onto the work surface. Roll out 1 piece of dough, flipping once or twice, into an 8-by-24-inch rectangle; pat 1 cup shredded parmesan into the top of the dough. Cut in half lengthwise, then cut crosswise into 2-inch-wide strips. Transfer the strips to the prepared baking sheet, stretching each slightly. Repeat with another piece of dough. Bake for 15 minutes, switch and rotate the pans, then bake until the crackers are golden, about 12 minutes more. Using a spatula, transfer to a rack to cool. Repeat with the remaining dough and cheese. □



now presenting

Make a color copy of your favorite fabric and tape it to a tall tin using double-sided tape. Finish with a coordinating ribbon.

In the Round

Every Day editor **Silvana Nardone** bakes cheesy pasta into a buttery bread crust.

PHOTOGRAPHY BY **STEPHEN SCOTT GROSS**

what I used

bread
onion
butter
canned tomatoes
heavy cream
frozen peas
rigatoni pasta
mozzarella cheese
parmesan cheese



I grease a springform pan and line it with thin slices of



onion in melted butter, then stir in tomatoes, heavy cream and some peas. I add cooked rigatoni to the sauce, along



chunks and grated parmesan. I pour the pasta into the prepared pan, cover with bread slices, some butter and more

FOOD STYLING BY TRACEY SEAMAN; PROP STYLING BY VICTORIA PETRO CONROY; FASHION MARKET EDITING BY SARAH PARLOW; TOP BY BODEN.



bread. I cook chopped



with lots of mozzarella



parmesan and bake until golden.



Dill-icious!

Turn salmon into a tasty herb-seasoned burger.

BY **RACHAEL RAY** | PHOTOGRAPH BY **TINA RUPP**



tip

Hot stuff
Add horseradish to the dill mustard.

Salmon Burgers with Dill Mustard

SERVES 4

Salmon is right behind chicken on the list of foods we can never have enough recipes for. Plus, it's so meaty, it makes a perfect burger.

- **1½ pounds skinless salmon filet, cut into large chunks**
- **2 tablespoons capers, chopped**
- **Grated peel of half a lemon (lemon half reserved for squeezing)**
- **⅓ cup finely chopped flat-leaf parsley (a generous handful)**
- **2 teaspoons seafood seasoning**
- **Salt and pepper**
- **1 tablespoon extra-virgin olive oil (EVOO)**
- **¼ seedless cucumber, chopped**
- **2 plum tomatoes, seeded and chopped**
- **½ small red onion, finely chopped**
- **½ cup Dijon mustard**
- **3 tablespoons fresh dill, finely chopped**
- **4 kaiser rolls, split**
- **4 red-leaf lettuce leaves**

1. Using a food processor, coarsely chop the salmon; transfer to a bowl. Mix in the capers, lemon peel, parsley and seafood seasoning and season with salt and pepper. Form into 4 patties.
2. Preheat the broiler. In a nonstick skillet, heat the EVOO, 1 turn of the pan, over medium-high heat. Add the patties and cook for 4 minutes on each side.
3. Meanwhile, in a small bowl, combine the cucumber, tomatoes and red onion. In another small bowl, mix the mustard with the dill.
4. Toast the rolls under the broiler and slather each side with the mustard-dill sauce. Squeeze the lemon half over the cooked burgers. Set a lettuce leaf and burger on each roll bottom and top with tomato-cucumber relish and a roll top.

FOOD STYLING BY CYD RAFTUS MCDOWELL; PROP STYLING BY DEBORAH WILLIAMS.

EVERY DAY MENU PLANNER

7 days 7 dinners

What's for dinner tonight? Take this menu planner to the store and you've got a week's worth of fast, easy meals in the bag! Items stocked in our *Every Day* kitchen (rachaelraymag.com/kitchen) are in color; you probably already have them on hand.

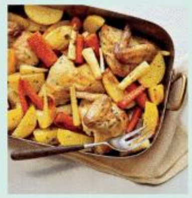
PHOTOGRAPHY BY
YUNHEE KIM

FOOD STYLING BY ANDREA STEINBERG; PROP STYLING BY DARIENNE SUTTON.

SUNDAY
Pork Tenderloin with Cheesy Polenta



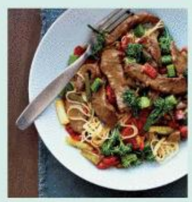
MONDAY
One-Pan Chicken Dinner



TUESDAY
Sausage Flapjack Stacks



WEDNESDAY
Sirloin Veggie Stir-Fry



THURSDAY
Lamb Chops and Chickpeas



FRIDAY
Coconut Curried Shrimp



SATURDAY
Three-Cheese Broccolini Turnovers



YOUR SHOPPING LIST

PRODUCE
- ☐ 1 small apple
- ☐ 1 lemon
- ☐ 2 bunches Broccolini
- ☐ 1 bunch broccoli rabe
- ☐ 1 red bell pepper
- ☐ 4 thin carrots
- ☐ 4 thin parsnips
- ☐ 5 yellow-fleshed potatoes, such as yukon gold
- ☐ Two 8-ounce packages cremini mushrooms
- ☐ 2 large onions
- ☐ 2 bunches scallions
- ☐ 2 shallots
- ☐ 1 head garlic
- ☐ 3 bunches flat-leaf parsley
- ☐ 1 bunch thyme

DAIRY
- ☐ 1 quart milk
- ☐ ½ pint heavy cream
- ☐ Unsalted butter (1 stick)
- ☐ ½ pound unsalted mozzarella cheese
- ☐ One 15-ounce container ricotta cheese
- ☐ Grated parmesan cheese (½ cup)
- ☐ Two 4-ounce packages blue cheese
- ☐ 3 large eggs

SHELLFISH
- ☐ 1 pound peeled and deveined large shrimp

MEAT AND POULTRY
- ☐ 1½ pounds trimmed, boneless beef sirloin
- ☐ Eight 1-inch-thick 4-ounce lamb chops
- ☐ Two 10- to 12-ounce pork tenderloins
- ☐ One 24-ounce package bulk sausage
- ☐ One 3½- to 4-pound chicken, quartered

GROCERY
- ☐ One 16-ounce box frozen phyllo dough
- ☐ One 10-ounce box frozen baby peas
- ☐ ½ pound angel hair pasta
- ☐ One 16-ounce bag polenta
- ☐ White rice (1½ cups)
- ☐ Chicken broth (1 cup)
- ☐ Beef broth (1 cup)
- ☐ 1 jar apple butter
- ☐ 1 jar marinara sauce
- ☐ Kalamata olives (½ cup)
- ☐ 1 jar sun-dried tomatoes packed in oil and garlic
- ☐ 1 jar pickled cherry peppers
- ☐ Two 15.5-ounce cans chickpeas
- ☐ One 13.5-ounce can unsweetened coconut milk
- ☐ Extra-virgin olive oil
- ☐ Vegetable oil
- ☐ Soy sauce (3 tablespoons)
- ☐ Green curry paste
- ☐ Fish sauce
- ☐ Salt and pepper
- ☐ Flour
- ☐ Baking powder
- ☐ Cornstarch

Pork Tenderloin with Cheesy Polenta

4 SERVINGS
PREP TIME 15 min
COOK TIME 25 min

- 3 tablespoons extra-virgin olive oil
- Two 10- to 12-ounce pork tenderloins
- Salt and pepper
- 2 shallots, finely chopped
- One 8-ounce package cremini mushrooms, sliced
- 1 cup chicken broth
- ½ cup heavy cream
- 1 cup polenta
- 6 ounces blue cheese, such as gorgonzola, crumbled
- ¼ cup chopped flat-leaf parsley

1. Preheat the oven to 375°. In a large, heavy skillet, heat 1 tablespoon oil over medium heat. Season the pork with salt and pepper and cook in the skillet, turning, until browned, 10 minutes. Transfer to a 9-by-13-inch baking dish, reserving the skillet, and roast until the temperature registers 145° on an instant-read thermometer, 12 to 15 minutes.

2. Meanwhile, heat the skillet over medium heat and cook the shallots and mushrooms in the remaining 2 tablespoons oil until softened, about 5 minutes. Add the chicken broth and simmer until reduced, about 3 minutes. Cover and remove from the heat.

3. In a saucepan, bring 3¼ cups water and the cream to a boil and whisk in the polenta. Lower the heat to medium-low and cook, whisking, until tender, about 3 minutes. Stir in the cheese; season with salt and pepper. Cover and keep warm.

4. Transfer the pork to a cutting board and let sit for about 8 minutes, then slice on an angle and arrange on 4 plates. Top with the pan sauce and parsley and serve with the polenta.



tip

Swap it
Stir any semisoft cheese, such as fontina, jarlsburg or gouda, into the polenta.



One-Pan Chicken Dinner

4 SERVINGS
PREP TIME 10 min
COOK TIME 50 min

One 3½- to 4-pound chicken—quartered, rinsed and patted dry
2½ tablespoons extra-virgin olive oil
Salt and pepper
5 yellow-fleshed potatoes, such as yukon gold, each cut into 4 wedges
4 thin carrots, peeled and cut into 2-inch lengths
4 thin parsnips, peeled and cut into 2-inch lengths
10 thyme sprigs

1. Position a rack in the upper third of the oven and preheat to 425°. Place the chicken in a large roasting pan, rub with ½ tablespoon olive oil and season with salt and pepper. Roast for 10 minutes.
2. Meanwhile, in a large bowl, toss the potatoes, carrots and parsnips with the remaining 2 tablespoons olive oil and season with salt and pepper.
3. Place the vegetables around the chicken and scatter 8 thyme sprigs on top. Roast until the vegetables are tender and the chicken juices run clear when a leg is pricked, about 40 minutes. Pick the leaves from the remaining 2 thyme sprigs and sprinkle on top.

tip

Make it your own
Roast your favorite vegetables with the chicken.



Sausage Flapjack Stacks

4 SERVINGS
PREP TIME 25 min
COOK TIME 25 min

- **24 ounces uncooked bulk sausage**
- **2 tablespoons unsalted butter, melted, plus more for gravy**
- **1½ cups plus 2 tablespoons flour**
- **2¼ cups plus 6 tablespoons milk**
- **½ cup apple butter**
- **Salt and pepper**
- **1 teaspoon baking powder**
- **2 large eggs**
- **1 small apple, cored and thinly sliced**
- **1 tablespoon finely chopped parsley**

1. Preheat the oven to 200°. Heat a heavy, medium skillet over medium heat. Divide the sausage into 8 portions, then form into thin patties. Add 4 patties to the skillet and cook until browned and crisp, about 3 minutes on each side. Transfer to a baking sheet and keep warm in the oven. Repeat with the remaining patties.

2. Add enough melted butter to the sausage fat to equal 2 tablespoons total. Over medium heat, whisk in 2 tablespoons flour for 1 minute. Gradually whisk in 1¼ cups milk until the mixture boils, then continue to cook, whisking, for 1 minute more. Add 2 tablespoons apple butter and season with salt and pepper. Transfer the gravy to a pitcher; keep warm.

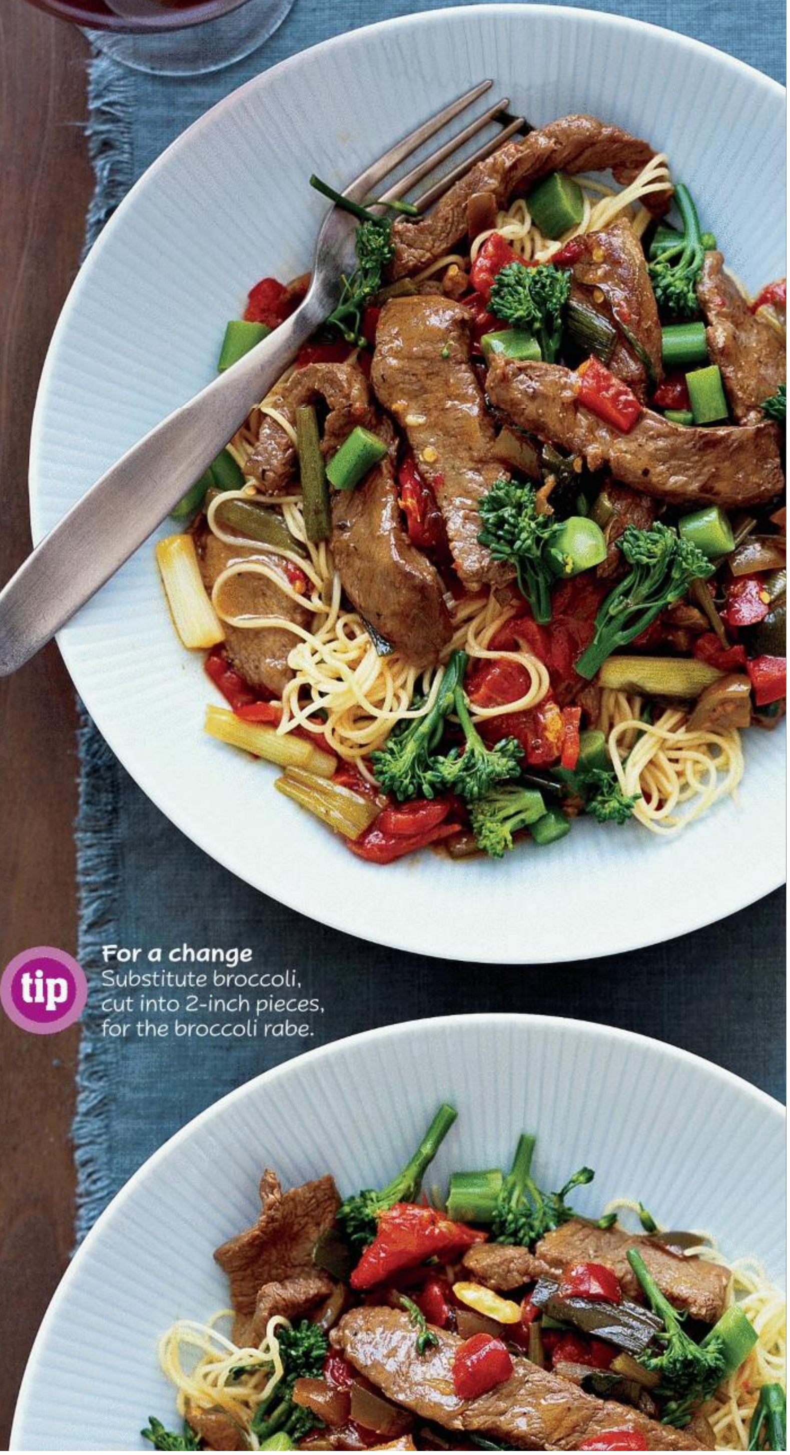
3. Heat a griddle or large skillet over medium heat. Meanwhile, in a medium bowl, stir together the remaining 1½ cups flour, the baking powder and ½ teaspoon salt. In a small bowl, whisk together the eggs, remaining 2 tablespoons melted butter and 1 cup plus 6 tablespoons milk. Stir the egg mixture into the flour mixture.

4. Spoon ¼ cup batter for each pancake onto the griddle and cook until bubbles form, 1 to 2 minutes. Flip and cook until springy, 1 minute more. Make 8 pancakes.

5. Spoon some gravy onto each plate. Spread 4 pancakes with apple butter and place on the gravy. Top each with a sausage patty, another pancake, more apple butter, another sausage patty, a few apple slices and more gravy. Sprinkle with the parsley.

tip

Extra! Extra!
Freeze a second batch of pancakes for breakfast.



Sirloin Veggie Stir-Fry

4 SERVINGS
PREP TIME 15 min
COOK TIME 20 min

- 1½ pounds trimmed, boneless beef sirloin, sliced ¼ inch thick
- 3 tablespoons soy sauce
- 1 bunch broccoli rabe, florets separated and long stems cut into ½-inch pieces
- ½ cup sun-dried tomatoes packed in oil and garlic, halved, plus 3 tablespoons of their oil
- 2 large cloves garlic, chopped
- 2 bunches scallions, cut into 1-inch lengths
- 1 to 2 pickled cherry peppers or other hot peppers, chopped
- ½ pound angel hair pasta
- 1 cup beef broth
- 1 tablespoon cornstarch

1. In a bowl, combine the sirloin and 1½ tablespoons soy sauce; set aside.
2. In a wok or large skillet, bring enough water to reach a depth of 2 inches to a boil. Add the broccoli rabe, lower the heat and simmer for 3 minutes. Drain in a colander and rinse well with cold water; set aside.
3. Return the wok to high heat, add 2 tablespoons sun-dried-tomato oil and the garlic and stir-fry for 1 minute. Add the sirloin and stir-fry for 2 minutes. Transfer the meat and its juices to a bowl. Add the remaining 1 tablespoon sun-dried-tomato oil to the wok, then the scallions, peppers and sun-dried tomatoes; stir-fry for 1 minute.
4. In a large pot of boiling, salted water, cook the pasta until al dente, about 3 minutes. In a small bowl, stir together the beef broth, cornstarch and remaining 1½ tablespoons soy sauce. Add the mixture to the wok, stirring until thickened, about 1 minute. Return the meat, its juices and the broccoli rabe to the wok; cook until heated through.
5. Divide the pasta among 4 plates; top with the steak and vegetables.

tip

For a change
Substitute broccoli, cut into 2-inch pieces, for the broccoli rabe.



S M T W **T** F S

Lamb Chops and Chickpeas

4 SERVINGS
PREP TIME 15 min
COOK TIME 15 min

- ¼ cup extra-virgin olive oil
- Eight 1-inch-thick, 4-ounce lamb chops (or four 8-ounce chops)
- Salt and pepper
- 2 packed cups flat-leaf parsley leaves
- 2 cloves garlic
- ½ cup pitted kalamata olives
- Two 15.5-ounce cans chickpeas, rinsed
- Grated peel and juice of 1 lemon, or ¼ cup apple cider vinegar

1. In a large skillet, heat 1 tablespoon olive oil over medium-high heat. Season the lamb chops with salt and pepper and cook for 4 minutes on each side for medium. Transfer to a plate and keep warm. Wipe out the skillet and set aside.

2. Using a food processor, finely chop the parsley; set aside. Finely chop the garlic in the food processor, add the olives and pulse until coarsely chopped.

3. In the reserved skillet, heat the remaining 3 tablespoons olive oil over medium heat. Add the garlic-olive mixture and stir-fry until softened, 3 to 4 minutes. Add the chickpeas and cook until heated through. Add the lemon peel, lemon juice and reserved parsley and season with salt and pepper. Serve with the chops.

tip

Side note
Serve the chops and chickpeas with a tossed salad.



tip

Check out
Look for curry paste and fish sauce in the Asian or international foods section.

Coconut Curried Shrimp

4 SERVINGS
PREP TIME 10 min
COOK TIME 20 min

- 1½ cups white rice
- 3 tablespoons vegetable oil
- 1 pound peeled and deveined large shrimp
- 1 tablespoon green curry paste
- One 8-ounce package cremini mushrooms, quartered
- 1 onion, sliced
- 1 red bell pepper, chopped
- One 13.5-ounce can unsweetened coconut milk
- 1 tablespoon fish sauce
- 1 cup frozen baby peas, thawed

1. In a small, heavy saucepan, bring the rice and 1½ cups water to a boil. Cover, lower the heat and simmer for 18 minutes. Fluff the rice with a fork; cover to keep warm.
2. Meanwhile, heat a wok or large skillet over medium-high heat. Add 1 tablespoon oil, then the shrimp and curry paste and stir-fry until the shrimp are just cooked through, 2 minutes. Transfer with a slotted spoon to a large bowl. Add the remaining 2 tablespoons oil and the mushrooms to the wok and stir-fry for 2 minutes. Add the onion and bell pepper and cook for 3 minutes. Add the vegetables to the shrimp.
3. Add the coconut milk and fish sauce to the wok and boil until reduced by half, about 5 minutes. Return the shrimp and vegetables to the wok, add the peas and heat through. Serve the curried shrimp with the rice.

Three-Cheese Broccolini Turnovers

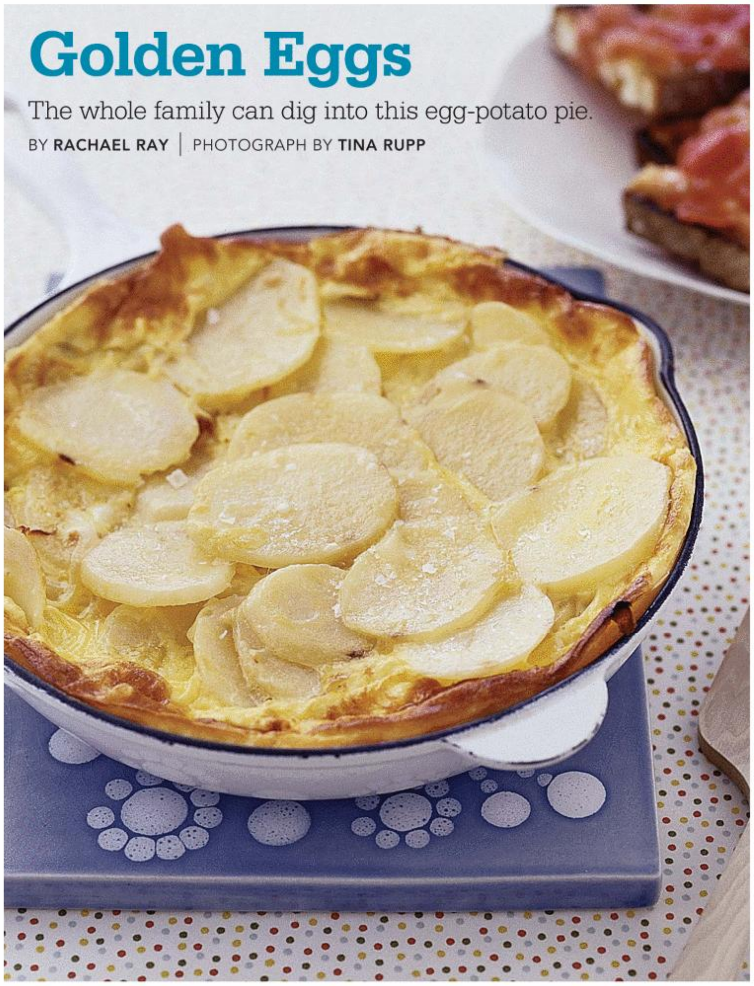
4 TO 6 SERVINGS
PREP TIME 45 min
BAKE TIME 25 min

- 2 bunches Broccolini, finely chopped
- 1 tablespoon extra-virgin olive oil, plus more for brushing
- 1 large onion, finely chopped
- 1 cup ricotta cheese
- ½ cup grated parmesan cheese
- 1 large egg
- Salt and pepper
- ½ pound unsalted mozzarella cheese, cut into small cubes
- 16 sheets frozen phyllo dough, thawed
- 1 cup store-bought marinara sauce, warmed

1. Bring a medium saucepan of salted water to a boil. Add the Broccolini and cook until crisp-tender, about 3 minutes. Drain and rinse with cold water; set aside.
2. Preheat the oven to 400°. Line a baking sheet with parchment paper and set aside. In a medium skillet, heat 1 tablespoon olive oil over medium-high heat. Add the onion and cook, stirring, until softened, about 5 minutes. Transfer to a bowl and let cool. Stir in the ricotta, parmesan, egg, ¾ teaspoon salt and ½ teaspoon pepper. Fold in the Broccolini and mozzarella.
3. Lay 1 phyllo sheet on a work surface and brush with olive oil. Repeat with 3 more sheets. Halve the phyllo stack lengthwise. Spoon ¾ cup Broccolini mixture onto 1 stack, near a short end. Fold the right corner diagonally over the filling to make a triangle; continue folding diagonally until you reach the other end. Place the turnover on the baking sheet and brush with olive oil. Repeat with the remaining phyllo and filling to make 8 turnovers.
4. Bake the turnovers until golden and crisp, 20 to 25 minutes. Serve with the marinara sauce.



tip
Hot stuff
Spice up the marinara sauce with crushed red pepper.



Golden Eggs

The whole family can dig into this egg-potato pie.

BY **RACHAEL RAY** | PHOTOGRAPH BY **TINA RUPP**

Tortilla with Tomato Toasts

4 SERVINGS

In Spain, tortillas aren't what you might think—you won't use these to make a quesadilla or a burrito. Spanish tortillas are like open-faced omelets. Make this yum-o meal and eat it for breakfast, lunch or dinner. Olé!

- **¼ cup extra-virgin olive oil (EVOO), plus more for drizzling**
- **2 baking potatoes, peeled and thinly sliced**
- **Salt**
- **1 onion, thinly sliced**
- **8 large eggs**
- **¼ cup heavy cream or whole milk**
- **4 slices crusty bread**
- **2 tomatoes**

1. Have your GH (Grown-Up Helper) heat a medium skillet over medium heat and add the EVOO, 4 turns of the pan. Add the potatoes, season with salt and cook for 5 minutes. Add the onion and cook, stirring occasionally, until the vegetables are softened but not brown, about 15 minutes.

2. Meanwhile, ask your GH to preheat the broiler. Whisk together the eggs and cream and season with salt. Pour the egg mixture into the skillet and cook until firm around the edges. Have your GH place the skillet under the broiler and cook until the top is firm and golden. Set aside to cool.

3. Place the bread slices on a baking sheet and have your GH toast them, turning once, under the broiler. Cut the tomatoes in half, then squish and rub their guts all over the bread. Drizzle the bread with EVOO and season with salt.

4. With the help of your GH, slide the tortilla onto a cutting board and cut into 4 wedges. Serve with the tomato toasts.



Our Kid Cooks

Jacob, 7, and Jordan, 4, from Phoenix, tested this month's recipe and gave it a big thumbs-up. "Bring it to your grandma's house because she'll love it, too!" says Jordan, who watches Rachael's television shows with her mom. Her older brother, who has been helping in the kitchen for a few years, has some pointers for less experienced cooks: "Watch the bread so it doesn't burn. It cooks really quickly!"

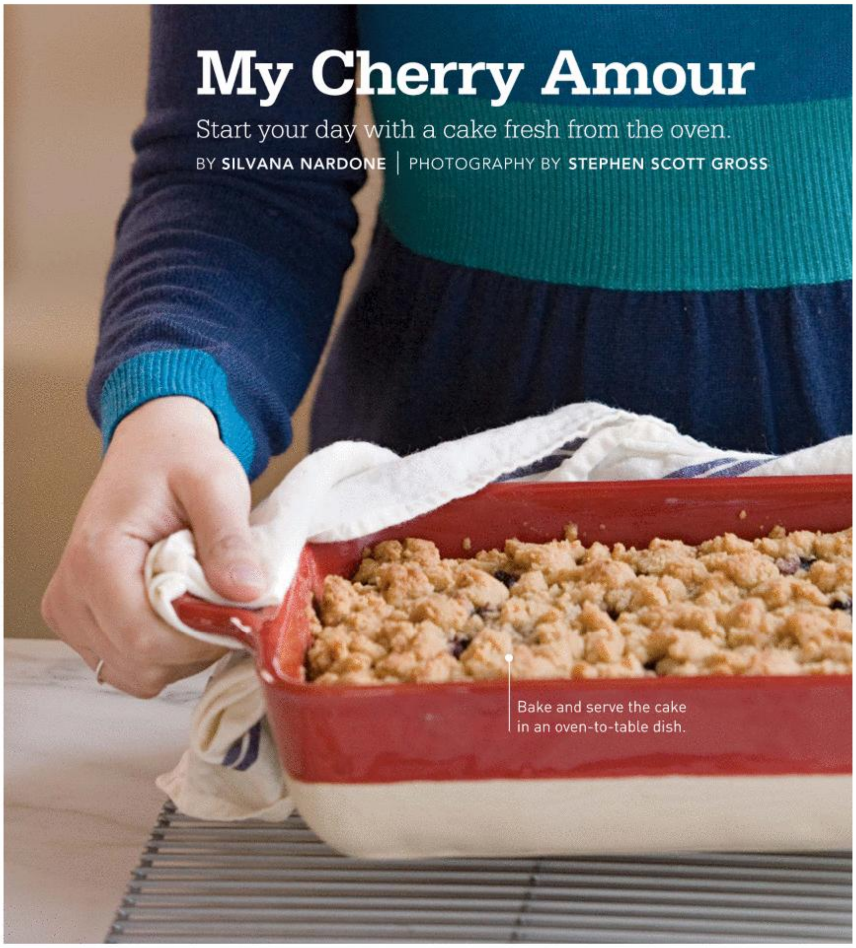


Jordan watches Jacob pour the egg mixture over the potatoes.



The siblings show off their finished dish.

FOOD STYLING BY CYD RAFTUS MCDOWELL; PROP STYLING BY DEBORAH WILLIAMS. ILLUSTRATION BY CHRIS KALB.



Bake and serve the cake in an oven-to-table dish.

My Cherry Amour

Start your day with a cake fresh from the oven.

BY SILVANA NARDONE | PHOTOGRAPHY BY STEPHEN SCOTT GROSS



Grease the baking dish using a butter wrapper.



Strain the thawed cherries.



Use your fingers to mix the topping.

Cherry Breakfast Cake

8 TO 12 SERVINGS
PREP TIME 15 min (plus cooling)
BAKE TIME 40 min

4½ cups flour
1½ cups firmly packed brown sugar
1 teaspoon salt
3 sticks (12 ounces) unsalted butter, melted
1 large egg
½ cup buttermilk
½ cup granulated sugar
2 teaspoons baking powder
Two 10-ounce bags frozen cherries, thawed and drained

1. Preheat the oven to 350°. Grease a 9-by-13-inch baking dish. In a medium bowl, using your fingers, combine 3 cups flour, the brown sugar and ½ teaspoon salt. Mix in all but 2 tablespoons butter until large crumbs form; set aside. In a small bowl, whisk together the remaining 2 tablespoons butter, the egg and the buttermilk.
2. In a medium bowl, stir together the remaining 1½ cups flour, the granulated sugar, baking powder and remaining ½ teaspoon salt. Add the egg mixture and stir to form a thick, smooth batter. Fold about a third of the reserved crumb mixture into the batter; spread evenly into the prepared baking dish.
3. Scatter the cherries over the batter; sprinkle the remaining crumb mixture on top. Bake the cake until golden brown, 35 to 40 minutes. Transfer to a rack to cool for about 20 minutes before serving.

FOOD STYLING BY TRACEY SEAMAN; PROP STYLING BY VICTORIA PETRO CONROY; FASHION MARKET EDITING BY SARAH PARLOW; DRESS BY BODEN.



“Fa la la la luscious”



Katie Brown, Lifestyle Expert and TV Host
JELL-O Brand is a proud sponsor of the
Katie Brown Workshop on Public Television.

Candy Crunch Pudding Pie

20 minute prep

Prep: 20 min. plus refrigeration

- 2 cups cold milk
- 2 pkg. (4-serving size each) JELL-O Chocolate Flavor Instant Pudding & Pie Filling
- 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed, divided
- 2 milk chocolate English toffee candy bars (1.4 oz. each), chopped, divided
- 1 OREO Pie Crust (6 oz.)
- 1 square BAKER'S Semi-Sweet Baking Chocolate, melted

BEAT milk and dry pudding mixes with whisk 2 min. or until well blended. Gently stir in half of the whipped topping and all but 3 Tbsp. of the candy.

SPOON into crust.

TOP with remaining whipped topping and candy. Drizzle with chocolate. Serve immediately or refrigerate until ready to serve.

Makes 8 servings.





Festive Pineapple-Cranberry Salad

10 minute prep

Prep: 10 min. plus refrigeration

- 1 can (20 oz.) DOLE® Crushed Pineapple, undrained
- 2 pkg. (4-serving size each) JELL-O Raspberry Flavor Gelatin
- 1 can (16 oz.) whole berry cranberry sauce
- 1 DOLE Apple, chopped
- ⅔ cup chopped PLANTERS Walnuts

DRAIN pineapple, reserving juice. Remove 1 Tbsp. pineapple; set aside. Add enough cold water to juice to measure 3 cups; pour into saucepan. Bring to boil; remove from heat. Add dry gelatin mixes; stir 2 min. Stir in cranberry sauce. Pour into large bowl. Refrigerate 1½ hours or until slightly thickened.

STIR in pineapple, apples and walnuts.

REFRIGERATE 4 hours or until firm. Garnish with reserved pineapple, sliced apple and some fresh mint.

Makes 14 servings, ½ cup each.



20 minute prep — Tiramisu Bowl

Prep: 20 min. plus refrigeration

- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- 3 cups cold milk
- 2 pkg. (4-serving size each) JELL-O Vanilla Flavor Instant Pudding & Pie Filling
- 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed, divided
- 48 NILLA Wafers
- ½ cup brewed MAXWELL HOUSE Coffee, cooled, divided
- 2 squares BAKER'S Semi-Sweet Baking Chocolate, coarsely grated
- 1 cup fresh raspberries

BEAT cream cheese in large bowl with electric mixer until creamy. Gradually beat in milk. Add dry pudding mixes; mix well. Stir in 2 cups of the whipped topping.

LINE bottom and sides of a 2½-qt. bowl with half of the wafers; drizzle with half of the coffee. Layer half of the pudding mixture over wafers, and then top with half of the grated chocolate. Repeat all layers starting with the wafers and coffee. Top with remaining whipped topping and raspberries.

REFRIGERATE at least 2 hours. Store leftovers in refrigerator.

Makes 16 servings.





For other great recipes, visit jello.com and coolwhip.com.


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tip

Hang it up
Dress up a wreath with strung cranberries and bunches of rosemary.

ready, set

cook

get together

dishes, drinks and tips for easy entertaining

IN THIS SECTION

go away

GATHER WITH FRIENDS TO BEAT THE WINTER CHILL.

holiday on ice



FOOD STYLING BY ADEENA SUSSMAN; PROP STYLING BY SIBELLA COURT.

BY ADEENA SUSSMAN | PHOTOGRAPHY BY JAMES MERRELL



Put Scott Rella in a room with a block of ice and a chainsaw and you never know what will come out. The Vail, Colorado-based ice sculptor creates all kinds of frozen art—full-blown ice lounges, giant horses and warriors (check them out at fearnoice.com)—and when he isn't shaping frozen water, he's skiing or snowboarding on it. After a day on the slopes, though, Rella likes to hunker down at home with friends and a few hearty snacks. It's just enough to warm everyone up—at least until he breaks out the ice again. ▸

Rosemary Ruby Cocktails

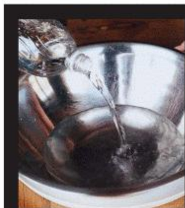
MAKES 6

- 1 cup sugar
- 12 sprigs rosemary
- 3 cups ruby-red grapefruit juice
- 1½ cups vodka
- ¾ teaspoon bitters
- Ice cubes

1. In a small saucepan, bring 1 cup water, the sugar and 6 rosemary sprigs to a boil. Lower the heat and simmer until the liquid is clear, about 5 minutes. Let cool; discard the rosemary.

2. In a pitcher, combine the grapefruit juice, vodka, bitters and ¾ cup rosemary-sugar syrup. Pour into 6 rocks glasses filled with ice cubes and garnish each with a rosemary sprig.

Make an Ice Bowl



1
Fill a large stainless steel bowl halfway with water and place a slightly smaller stainless steel bowl in the water.



2
Place a 1-pound bag of beans inside the top bowl to weigh it down, making sure the bowl stays centered; freeze overnight.



3
Let the ice defrost at room temperature until the top bowl is loose enough to remove. Pull the ice bowl away from the bottom bowl and fill with shrimp or vegetable crudités.









Shrimp with Green-Chile Cocktail Sauce

6 SERVINGS
PREP TIME 10 min
COOK TIME 10 min

1 pound tomatillos, husks removed
One 4-ounce can green chiles
½ cup cilantro leaves
Grated peel and juice of ½ lime
2 cloves garlic, smashed
1 jalapeño chile, seeded
1 pound cooked large shrimp

1. Preheat the broiler. Place the tomatillos on a baking sheet and broil, turning once, until charred and soft, 8 to 10 minutes; let cool.
2. Using a food processor, puree the tomatillos, green chiles, cilantro, lime peel, lime juice, garlic and jalapeño. Serve the sauce with the shrimp.

Citrus Salad with Poppy-Seed Dressing

6 SERVINGS
PREP TIME 15 min

3 oranges, preferably navel
¼ cup red wine vinegar
1 tablespoon Dijon mustard
1 tablespoon honey
⅓ cup extra-virgin olive oil
2 tablespoons poppy seeds
Salt and pepper
Two 6-ounce bags baby spinach

1. Slice off the ends of each orange and place the oranges on a cutting board. Using a sharp knife and working from top to bottom, cut off the peel and pith in strips. Working over a salad bowl, hold the orange and make a cut on either side of each segment to release from the membrane, letting the segments fall into the bowl; place the cut oranges in a medium bowl.
2. Squeeze the remaining juice from the oranges into the bowl; whisk in the vinegar, mustard and honey, then the olive oil and poppy seeds. Season with salt and pepper.
3. Add the spinach to the orange segments and toss with the dressing.





Moroccan Lamb Kebabs with Pistachio Couscous

MAKES 18 KEBABS
PREP TIME 30 min
COOK TIME 20 min

- **¾ cup extra-virgin olive oil**
- **Grated peel and juice of 1 lemon**
- **2 cloves garlic, chopped**
- **2 teaspoons salt**
- **1 teaspoon grated ginger**
- **1 teaspoon ground cumin**
- **¼ teaspoon turmeric**
- **¼ teaspoon ground cinnamon**
- **Cayenne pepper, to taste**
- **1½ pounds boneless leg of lamb, cut into 1-inch cubes**
- **18 small, pitted dates**
- **2 cups chicken broth**
- **2 cups instant couscous**
- **½ cup pistachios—lightly toasted, cooled and chopped**
- **½ cup chopped fresh mint**
- **¼ cup chopped flat-leaf parsley**

1. Soak 18 wood skewers in water. In a bowl, combine ½ cup olive oil, the lemon peel, lemon juice, garlic, salt, ginger, cumin, turmeric and cinnamon; add cayenne to taste. Add the lamb and marinate, refrigerated, for ½ hour or up to 4 hours.
2. Thread 2 lamb cubes and 1 date onto each skewer; reserve the marinade. In a lightly oiled grill pan over medium-high heat, grill the meat until slightly charred, 3 to 4 minutes on each side, brushing with the marinade.
3. In a saucepan, bring the chicken broth to a boil. Add the couscous, remove from the heat and cover for 5 minutes. Fluff with a fork, then stir in ¼ cup olive oil, the pistachios, mint and parsley. Serve with the kebabs. ▶



tip

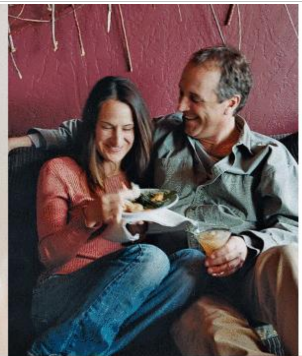
Swap it
Use pine nuts in place of pistachios and basil instead of mint.



tip

Veg out
Use vegetable broth in place of chicken broth.









Smoky Tomato Soup with Grilled Cheddar Cheese

6 SERVINGS
PREP TIME 30 min
COOK TIME 30 min

- **2 tablespoons extra-virgin olive oil**
- **1 medium onion, chopped**
- **3 cloves garlic, peeled and smashed**
- **1 tablespoon fresh thyme leaves**
- **Two 28-ounce cans whole fire-roasted tomatoes**
- **One 14.5-ounce can chicken broth**
- **1 chipotle chile in adobo sauce, chopped**
- **1 stick (4 ounces) butter, softened**
- **36 slices rye cocktail bread**
- **¼ cup grainy mustard**
- **One 6-ounce block cheddar cheese, cut into 2-inch squares**

1. In a saucepan, heat the olive oil over medium heat. Add the onion, garlic and thyme and cook for 10 minutes. Add the tomatoes, chicken broth and chipotle; lower the heat and simmer for 15 minutes.
2. Using a blender, puree the soup.
3. Butter 1 side of each bread slice. Spread the unbuttered side of 18 slices with mustard; top with a slice of cheese and the remaining bread slices, buttered side up. In a nonstick skillet or griddle, grill the sandwiches over medium heat until the cheese is melted, 3 to 4 minutes on each side. Serve with the soup.

Caramel Apple Cobbler

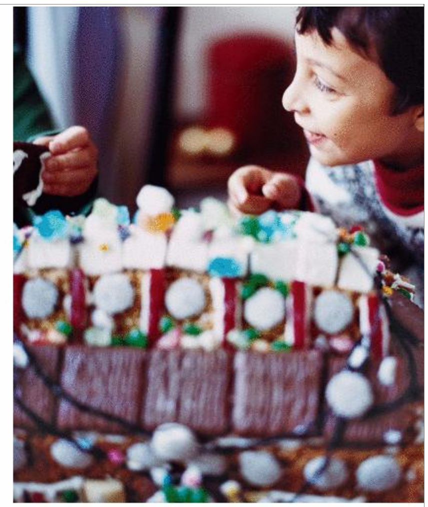
6 SERVINGS
PREP TIME 15 min
BAKE TIME 1 hr (plus cooling)

- **8 apples—peeled, cored and cut into ½-inch-thick wedges**
- **½ cup heavy cream**
- **1 cup brown sugar**
- **¾ cup granulated sugar**
- **¼ cup brandy**
- **1½ sticks (6 ounces) plus 2 tablespoons unsalted butter, chilled**
- **1 tablespoon pure vanilla extract**
- **¾ teaspoon salt**
- **1½ cups flour**
- **½ teaspoon ground cinnamon**
- **½ cup chopped pecans, toasted**
- **2 cups whipped cream, for serving**

1. Preheat the oven to 375°. Grease a 9-by-13-inch baking dish; add the apples. In a saucepan, bring the heavy cream, ½ cup brown sugar, ½ cup granulated sugar, the brandy, 2 tablespoons butter, the vanilla and ½ teaspoon salt to a boil, whisking. Lower the heat to medium and cook until thickened, about 5 minutes; pour over the apples.
2. In a food processor, combine the flour, remaining ½ cup brown sugar, ¼ cup granulated sugar, ¼ teaspoon salt and the cinnamon. Cut the remaining 1½ sticks butter into ½-inch pieces; add to the flour mixture and pulse until coarse crumbs form; stir in the nuts.
3. Scatter the topping over the apples and bake until golden, 1 hour. Let cool for 10 minutes. Serve with the whipped cream. ■







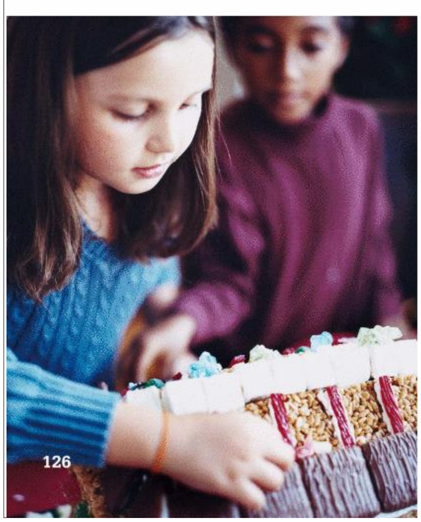


Home sweet Home

Build the ultimate gingerbread house out of cereal—then gather the kids for an afternoon of holiday decorating!

BY **PAMELA MITCHELL** AND **TRACEY SEAMAN**
PHOTOGRAPHY BY **MARCUS NILSSON**









To build your home,

you'll make three batches of marshmallow treats in a straight-sided 9-by-13-inch pan with sharp corners (or use three pans and make all the treats at once). You'll also need two pieces of cake cardboard (one 9-by-12-inch and one 14-by-18-inch) and a piping bag with a plain or star tip.

Marshmallow Treat Gingerbread House

MAKES ONE HOUSE
PREP TIME 3 hr
COOK TIME 15 min

- **3 sticks (12 ounces) unsalted butter**
- **6 tablespoons unsulfured molasses**
- **4½ tablespoons pumpkin pie spice**
- **Salt**
- **Six 10.5-ounce bags mini marshmallows**
- **Two 18-ounce boxes crisp rice cereal, such as Rice Krispies**
- **Royal Icing (recipe at right)**
- **Twelve 3-inch pieces red licorice twists**
- **10 large marshmallows**
- **20 chocolate-covered graham crackers**
- **Five ½-inch-thick slices pound cake**
- **Assorted candies, for decorating**

1. Grease a 9-by-13-inch baking pan, then line with enough parchment paper to leave several inches of overhang on each long side.

2. In a large, heavy saucepan, melt 1 stick butter over medium-low heat. Stir in 2 tablespoons molasses, 1½ tablespoons pumpkin pie spice and 1 teaspoon salt. Stir in 2 bags of mini marshmallows and cook over medium-low heat, stirring occasionally, until the marshmallows are melted. Meanwhile, pour 12 cups cereal into a large bowl. Add the cereal to the marshmallow mixture and fold in quickly to coat. Scrape the cereal mixture into the prepared pan; let cool for a few minutes.

3. Lightly coat your hands with oil, then press the cereal mixture evenly into the pan. Using a dry measuring cup, pack down the mixture to even out the layer. Let cool for 30 minutes. Loosen the edges with a knife, then grasp the parchment and lift to remove the cooled cereal layer from the pan. Repeat Steps 1, 2 and 3 to make 2 more cereal layers.

4. Assemble the house and decorate with the remaining ingredients by following the directions on page 128.

Royal Icing

MAKES ABOUT 3 CUPS
PREP TIME 10 min

- **3 tablespoons meringue powder**
- **One 1-pound box (about 4 cups) confectioners' sugar, sifted**

Using a standing mixer fitted with the whisk attachment, beat together the meringue powder and 6 tablespoons warm water until frothy. Add the confectioners' sugar and beat at medium speed until blended. Increase the speed to high and beat until the icing is thick and glossy, about 5 minutes.

Make the Royal Icing just before assembling your house. It hardens quickly, making it the perfect cement for holding the house together and attaching decorations.



tip

Get ahead
You can assemble the house up to 1 day before.

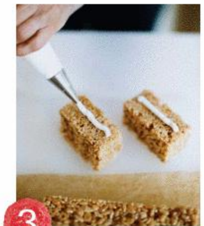
FOOD STYLING BY MARIANA VELASQUEZ; PROP STYLING BY MEGAN HEDGPETH.



1 **Place** one cereal layer on a cutting board. Cut a 2-inch strip off the long side. Repeat with the remaining two layers to get three strips.



2 **Cut** each strip crosswise into four 2-by-3-inch rectangles to make 12 small rectangles.



3 **Stand** five 2-by-3-inch rectangles on their 3-inch edge. Using a pastry bag, pipe royal icing down the exposed 3-inch edge.



4 **Stick** the rectangles together to make 1 roof panel. Repeat Step 3 with five more rectangles to make the second roof panel.



5 **Pipe** a line of icing down the seam of each roof panel and affix a 3-inch stick of red licorice to each piped seam.



6 **Cut** one of the trimmed cereal layers in half crosswise—these sections will become the two short walls of the house.



7 **Place** the walls perpendicular to each other on the 14-by-18-inch cardboard base, with the short walls inside the long walls.



8 **Set** the 9-by-12-inch cardboard on top of the house. Lean the roof panels on an angle so they support each other on the board.



9 **Cut** the remaining two small rectangles into triangles to fill in the gaps on either end of the roof panels.



10 **Place** large marshmallows along the ridge of the roof panels to fill in the top gap.



11 **Pipe** icing along the bottom edge of the roof panels and on the long edge of the cardboard on both sides of the house.



12 **Affix** five chocolate-covered graham "tiles" along the piped icing. Pipe more icing and affix three more "tiles" to the roof's short ends.



GUMDROP PHOTOGRAPHS FROM DORLING KINDERSLEY/GETTY IMAGES.


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Balance the sugar high with **savory snacks.**

MINI SAMMIES
Roll up alternating layers of thinly sliced ham, cream cheese and salami; cut into spirals and stack on cocktail bread.

DIP STICKS
Set out carrot and celery sticks and pretzel rods with hummus or other dip.

RED AND WHITE SKEWERS
Cut a block of white cheddar or monterey jack cheese into cubes and skewer with cherry or grape tomatoes.



BRIGHT IDEA
Stick candy dots on black licorice laces to make strings of holiday lights.

KNOCK KNOCK
Use chocolate-covered graham crackers as doors.

WALK THIS WAY
Cut out pound-cake snowflakes with a cookie cutter and use to make a walkway.

WINDOW DRESSING
Break apart white chocolate bars and use as shutters.



shop PAGE 170 Check out these cookie cutters and other great snowflake gear!




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BLINI WITH RED CAVIAR — $2.36 PER PERSON

TRUFFLED PUFF PASTRY STRAWS — $.70 PER PERSON

BY VIRGINIA POLLOCK | PHOTOGRAPHY BY KANG KIM

Butter-Poached Shrimp with Radish Flowers

6 SERVINGS
PREP TIME 45 min
COOK TIME 15 min

- **36 large shrimp (about 1½ pounds), peeled and deveined**
- **Salt**
- **1 pinch cayenne pepper**
- **6 radishes, trimmed**
- **Ice water**
- **2 sticks (8 ounces) butter, cut into pieces**
- **1 bunch thyme, tied with string**

1. Season the shrimp with salt and the cayenne; set aside. Using a paring knife, cut the tip off each radish, then make vertical cuts around the radish, being careful not to cut all the way through, to form petals. Place the radishes in ice water to "bloom."

2. Skewer 3 shrimp each onto twelve 8-inch wood skewers.

3. In a wide, deep skillet, bring 3 tablespoons water to a boil. Lower the heat and whisk in the butter; add the thyme bunch. Working in batches, add the shrimp skewers to the butter in a single layer, cover and cook for 2 minutes. Flip and continue cooking until pink and just cooked through, about 3 minutes more. Transfer to a platter, discard the thyme and reserve the butter.

4. Remove the radishes from the water and dry with paper towels. Serve the shrimp skewers and radishes with the butter sauce.

Truffled Puff Pastry Straws

MAKES 1½ DOZEN
PREP TIME 30 min
BAKE TIME 12 min (plus cooling)

- **4 tablespoons unsalted butter**
- **5 ounces white mushrooms, finely chopped**
- **One 8-ounce sheet puff pastry**
- **Flour, for dusting**
- **1 teaspoon truffle salt (available at gourmet markets), or coarse sea salt**
- **1 large egg, lightly beaten**

1. Preheat the oven to 425°. Line 2 baking sheets with parchment paper. In a medium skillet, heat 2 tablespoons butter over medium heat. Add the mushrooms and cook until they begin to brown, about 4 minutes; set aside to cool.

2. On a lightly floured surface, roll out the pastry to a 14-inch square, about ⅛ inch thick. Melt the remaining 2 tablespoons butter and brush onto the pastry; sprinkle with ½ teaspoon truffle salt and top with the mushrooms, patting them down.

3. Fold the pastry in half, making a rectangle. Using a rolling pin, roll out the pastry into a 9-by-14-inch rectangle. Brush with the beaten egg and sprinkle with the remaining ½ teaspoon truffle salt.

4. Cut the dough into ¾-by-9-inch strips and place an inch apart on the prepared baking sheets. Holding the ends of each strip, gently stretch and turn in opposite directions to form long twists. Bake until golden, 10 to 12 minutes; let cool on the baking sheet for 10 minutes, then transfer to a rack to cool completely.

Blini with Red Caviar

MAKES 1½ DOZEN
PREP TIME 15 min
COOK TIME 10 min

- **⅓ cup flour**
- **1 teaspoon sugar**
- **½ teaspoon salt**
- **½ teaspoon baking soda**
- **1 large egg plus 1 large egg yolk**
- **1 cup sour cream**
- **Grated peel of 1 lemon**
- **Vegetable oil**
- **4 ounces salmon roe**
- **Chives, chopped, for garnish**

1. In a medium bowl, whisk together the flour, sugar, salt and baking soda. In a small bowl, combine the egg, egg yolk, ½ cup sour cream and half of the lemon peel; stir into the dry ingredients (the batter will be slightly lumpy). In a small bowl, combine the remaining ½ cup sour cream and remaining lemon peel.

2. Heat a nonstick griddle over medium-high heat; lightly oil. Working in batches, add a tablespoonful of batter for each blini and cook until the bottoms are golden, about 2 minutes. Flip and cook through, about 1 minute more.

3. Top each blini with some lemon sour cream, salmon roe and chives.

Champagne Chocolate Mousse

6 SERVINGS
PREP TIME 20 min
COOK TIME 10 min

- **1 cup chocolate chips**
- **3 tablespoons unsalted butter**
- **5 tablespoons sparkling white grape juice or sparkling cider**
- **3 large egg yolks**
- **⅓ cup sugar**
- **¾ cup heavy cream, chilled**
- **1 tablespoon raspberry jam**

1. In a heatproof bowl, combine the chocolate chips, butter and 2½ tablespoons sparkling grape juice. Set the bowl over a pot of simmering water and stir until the chocolate is melted; let cool.

2. In another heatproof bowl over simmering water, whisk the egg yolks, sugar and remaining 2½ tablespoons juice until thick and warm but not cooked, 3 to 5 minutes. Remove from the heat and whisk in the melted chocolate; let cool to room temperature.

3. Using an electric mixer, whip the heavy cream until soft peaks form; transfer ¼ cup to a small bowl and refrigerate. Let the remaining cream stand until it reaches room temperature, then, using a large rubber spatula, fold into the chocolate mixture until smooth. Spoon into glasses and refrigerate until ready to serve.

4. Stir the raspberry jam into the remaining ¼ cup whipped cream and top each mousse with some of the raspberry cream. ▶

Set the Scene



Bloom Service
Place a pot of white poinsettias in a glass vase and surround with kosher salt.



Bright Idea
Spray-paint the leaves of pineapple tops silver and place a tea light in the center.



Silver Belles
Fill small bowls with silver Jordan almonds, M&M'S and Hershey's Kisses.

FOOD STYLING BY JEE LEVIN; PROP STYLING BY DARIENNE SUTTON.



tip

Fast times
Mix prosecco with a splash of cranberry juice and garnish with raspberries.

Prosecco Royale

MAKES 6 DRINKS
COOK TIME 7 min

½ cup sugar
1 cup fresh cranberries
One 750-ml bottle prosecco, chilled

1. Chill 6 champagne flutes. In a small saucepan, stir the sugar and ½ cup water until the sugar dissolves, about 5 minutes. Add the cranberries and bring to a boil. Lower the heat and simmer for 2 minutes. Strain, then refrigerate the syrup and cranberries separately.

2. Place a few cranberries in each flute and top with 1 tablespoon cranberry syrup; fill each glass with prosecco. ■


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In the Spirit

Infuse your own **vodka** as a holiday gift.

BY **KRISTEN WOLFE BIELER** | PHOTOGRAPHY BY **LEVI BROWN**

STEP 1

Place 1 liter of vodka and your infusion ingredients in a large bottle and seal shut; let rest in a cool, dark place for 2 to 5 days, depending on your desired strength.

COFFEE
½ cup crushed (not ground) coffee beans; shake every 2 days during infusion

APPLE VANILLA
2 whole, split vanilla beans + 1 apple, peeled and sliced

FIVE-CHILE
5 dried chiles, chopped

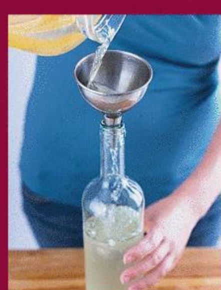
ORANGE GINGER
1 orange, sliced + ½ cup sliced fresh ginger

STEP 2

Strain and pour into gift bottles.

STEP 3

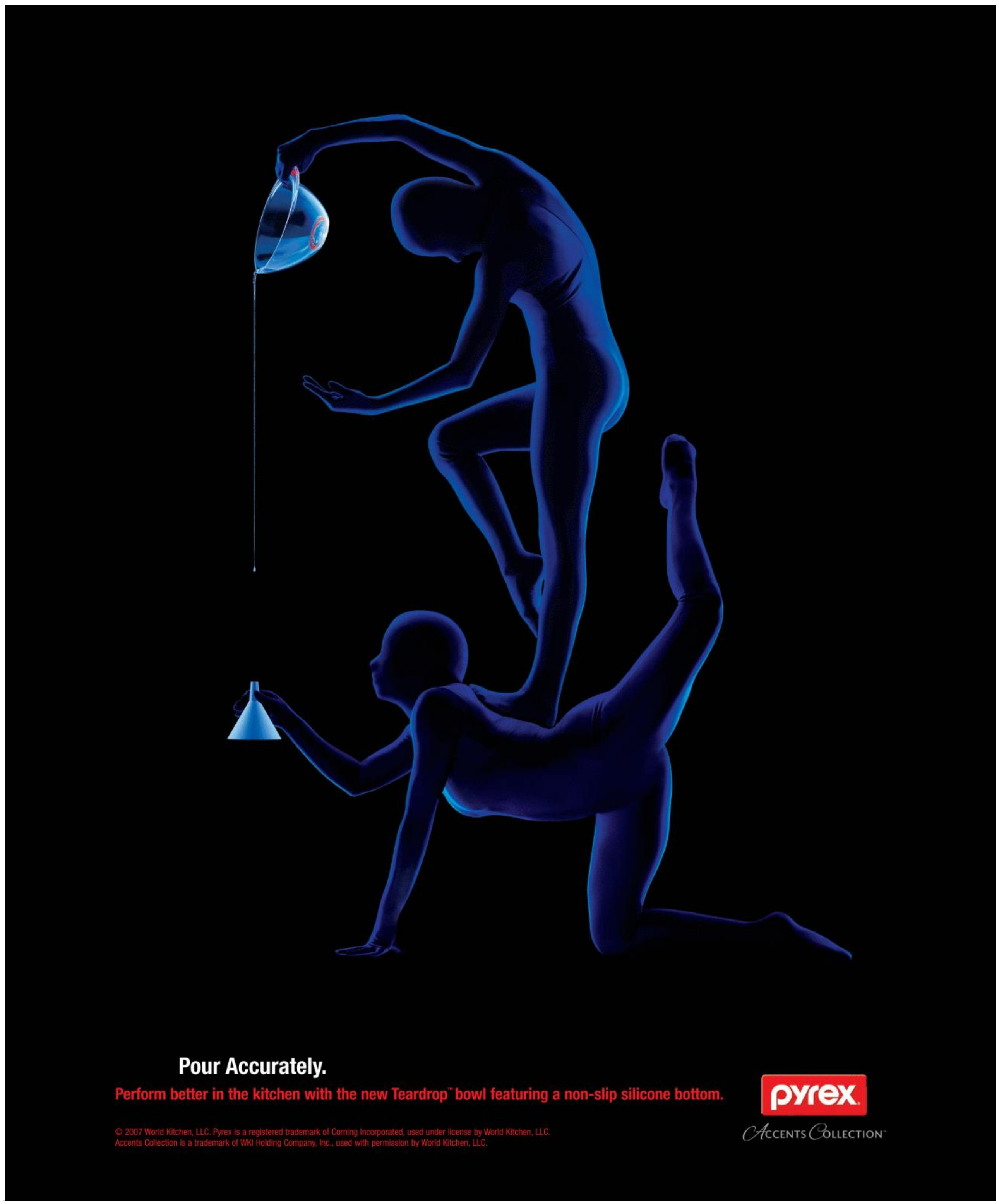
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FOOD STYLING BY MELISSA GANT; PROP STYLING BY SHELLY COON.


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Fit to Be Tied

Wrap this year's holiday gifts with a twist.

BY **JANET SOBESKY** | PHOTOGRAPHY BY **LEVI BROWN**



pouf positive

Loop a mesh bath sponge around satin ribbon.



cook's tour

Tie a box with cooking twine and attach measuring spoons and a sea-salt sachet.



skipping point

On a kid's gift, use a jump rope instead of ribbon.



animal attraction

Tie a box with a dog leash and attach a pet ID tag.



freeze frame

Thread velvet ribbon through a mini photo frame to make an ornament.



head case

Pull fabric headbands around a present and clip hoop earrings to the center.



knot for nothing

Put a necktie on a box and secure with a tie clip.



word play

Attach a small reading light and a silver bookmark to a wrapped book.



friendly skies

Wrap a present with bungee cord and use a luggage tag as the card.

PROP STYLING BY EMILY HENDERSON.


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Bush's® Rockin' Moroccan Garbanzo Pita

Serves 6:

1 tablespoon ground cumin
2 teaspoons ground coriander
1 teaspoon chili powder
1 teaspoon salt, divided
1 pound chicken breast, cut in 1" cubes
¼ cup olive oil, divided
4 cloves garlic, thinly sliced
¼ cup lemon juice
Lemon peel of two lemons, finely grated
¼ teaspoon ground black pepper
2 cans (16 oz.) cans Bush's® Garbanzo Beans, rinsed and drained
3 scallions, thinly sliced
1 red pepper, diced
¼ cup parsley

6 onion or plain pita pockets
Non-fat plain yogurt

Combine cumin, coriander, chili powder and ½ teaspoon salt in a plastic bag. Add chicken and shake to coat.

Heat one tablespoon olive oil in a sauté pan. Add garlic and sauté until golden, about 2 minutes. Transfer garlic to small mixing bowl. Add chicken to the sauté pan and sauté until cooked through, about 5 – 6 minutes. Transfer chicken to a large mixing bowl.

In the small bowl with the garlic, add lemon peel, lemon juice, remaining salt and black pepper. Drizzle in the remaining 3 tablespoons olive oil in a thin stream, whisking to combine.

Add beans, scallions and peppers to the chicken. Stir in dressing to combine. Mix in parsley.

Cut top off the pitas to open. Divide chicken mixture among the pitas and top each with a dollop of plain yogurt to garnish.

Adding beans is an easy way to get everybody to eat more veggies.

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nationwidesmartride.com

Where are your car keys? I need to meet up with my friends.

ready, set
cook
get together

go away

tasty trips for hungry travelers

IN THIS SECTION



tip

Forget me not
Print your photos during a trip and send them to friends as postcards.

PHOTOGRAPH BY MARCUS NILSSON; PROP STYLING BY DARIENNE SUTTON.



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RESOLUTION

GET MORE EXERCISE... columbia river gorge



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RESOLUTION

SIMPLIFY...

avella, pennsylvania

Most of us are guilty of living excessively—we buy bigger, flatter TVs, sleeker cell phones and daily lattes. You'll learn how to live with less on **Weatherbury Farm**, where visitors spend their days helping Farmer Dale (his actual name!) feed sheep and goats and collect eggs for breakfast. You'll sleep in one of the buildings right on the farm; book a suite heated with a gas fireplace. Your souvenir: a taste for the simple life.

Weatherbury Farm *1061 Sugar Run Road, weatherbury farm.com, 724-587-3763; doubles from $133*







As I row toward "Granny Snatcher," a rapid in the White Salmon River named for an incident involving someone's grandma (my guide assures me she's OK), I'm faced with a decision: steer left, into calm waters, or right, through Granny Snatcher's hungry jaws. I remember that I'm here to burn calories. "Right!" I yell, pressing my oar down into the rapids to stay anchored. If the muscles in my legs and core weren't working, I'd be swimming. I'm here for a serious workout, and the water is my ruthless personal trainer; I have no choice but to row.

There's no better place to get in shape than here, in the pristine Columbia River Gorge straddling Washington and Oregon, and I've picked the sprawling, 254-room **Skamania Lodge** as the base camp for my weekend-long exercise mission. I'm under strict orders—by my own resolution—to work out for six hours a day, and there's plenty to do beyond the hotel gym. After rowing (and resting), I ask the on-site USDA Forest Service ranger to point me to a hike. She sends me 8 miles up Hamilton Mountain and tells me to keep an eye out for a bigfoot: Skamania County is reportedly the number-one Sasquatch-sighting locale in the country. There's actually a binding ordinance against shooting one. I forgot my shotgun, anyway.

At the end of a long, sweaty hike, I focus on my body in a different way: A massage therapist named Kip rubs me down right at the lodge, then I drive to the nearby **Carson Hot Springs**, a rustic 100-year-old resort hotel, for a soak. Twenty dollars buys me a dip in a hot sulfur-water-filled antique claw-foot bathtub—and a full recovery from my day.

In the evening, I sit in the lodge's elegant, white-tablecloth restaurant and order a bottle of wine. The list is made up primarily of local vintages, including a delicious red from **Wind River Cellars** right down the road, the oldest currently operating winery in Klickitat County. I feel no guilt feasting on oat-crusted trout stuffed with potatoes and sautéed in brown butter; I'm going to burn it all off in no time.

Racing down the ski slopes of Mount Hood Meadows on the last day of my trip, I admire the surrounding landscape and think about how the Gorge was born thousands of years ago from volcanoes, landslides and flooding. Nature gave this area a beating, and it turned out beautifully. I can only hope the same is true for me. —**LIZA MONROY**



Zoller's Outdoor Odysseys *zooraft .com, 800-366-2004; from $55 per person* **Skamania Lodge** *skamania.com, 800-221-7117; doubles from $119* **Carson Mineral Hot Springs Spa & Golf Resort** *carsonhotspringresort.com, 509-427-8292; $20 mineral baths* **Wind River Cellars** *windrivercellars.com, 509-493-2324; tastings $5, room closed Dec. 15–Jan. 1*



PHOTOGRAPHS: TOP, PHOTODISC/VEER; BOTTOM, JEFF CURTES/CORBIS.

RESOLUTION
MAKE NEW FRIENDS...
jackson hole, wyoming

Sign up for ladies-only snowboard camp and you'll learn to ride faster and better. Plus, you'll meet some cool chicks. At night, everyone bonds over yoga and fondue parties; during the day, pro instructors like three-time World Extreme Snowboard Champion Julie Zell teaches the group some nifty tricks. If you fall, don't worry: There are plenty of girls to catch you.

Jackson Hole Women's Snowboard Camp *January 17–20, 2008, jacksonhole.com, 800-450-0477; $890 including lift tickets* ▶





RESOLUTION

SPEND MORE TIME WITH FAMILY...grand marais, minnesota

Not long ago, I realized that my largest chunk of uninterrupted time with my 7-year-old daughter was our daily five-minute walk home from the bus stop. She's usually too distracted to even hold my hand. And I don't get much more time alone with my 3-year-old girl or my husband. Our quality time comes in brief bursts, interrupted by soccer, deadlines and errands.

So one lazy, cold, sunny weekend we decide to head north, six hours from our home in Minneapolis to **Gunflint Lodge**, just across a lake from Canada. You can't go here and *not* get away from it all—there's no cell service or TV hookup. On cue, my older daughter whines, "What if we get bored?" I assure her we won't, but inside I worry, *What if we do?*

We set out to have fun the old-fashioned way, by cross-country skiing over frozen Gunflint Lake. Not long into the trek, we feel we're being watched, and we are—by a friendly herd of deer. Everyone agrees that this is better than any zoo. (Multitasker's note: "Reconnect with nature"—another resolution—is now crossed off my list.)

Next up: a family dogsled ride. We're zipped tightly together in a big blanket, cuddling for warmth and courage as eight yelping canines yank us around in a small sled. Well, I think, this is one way for us to get close. When it's over, my husband wipes snow off our 3-year-old's rosy cheeks. "She won't forget this," he says.

My 7-year-old isn't so easily impressed, so I sign us up for a nighttime "wolf howl" walk and point out the warning: No flashlights allowed. She laughs nervously. A guide leads a group of us up a steep hill, into the darkness. We stop at the top, look up at the stars and, at the guide's signal, begin howling like wolves. We get a response—not from wolves, but from sled dogs, whose howls float across the valley. There's just enough light from the moon for me to see the huge smile on my daughter's face.

"This is the best," she says, giving my hand a squeeze. I couldn't agree more.
—ANDY STEINER

Gunflint Lodge *143 S. Gunflint Lake, 800-328-3325, gunflint.com; cabins from $199*



RESOLUTION

TAKE MORE RISKS... sylmar, california

Hang gliding always involves a level of danger (as the fine print on your release form will tell you), but you'll feel secure strapped to a trained professional. The two of you will spend 15 minutes soaring in the big blue sky, taking in sweeping views of downtown Los Angeles and Catalina Island—gaining a new perspective from 3,500 feet up. You'll even get a chance to pilot the glider. Once on ground, you might find that one bold action begets another: Don't be surprised if you have the urge to jump out of a plane or take a different kind of leap—say, going after a better job.

Windsports Soaring Center *12623 Gridley St., windsports .com, 818-367-2430; $199* ▶



PHOTOGRAPHS, CLOCKWISE FROM TOP LEFT: W.PH./GETTY IMAGES; JONO FISHER (2); COURTESY OF GUNFLINT LODGE.



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RESOLUTION

LEARN A NEW SKILL... key largo, florida

Scuba diving isn't one of those tasks you can fake your way through. You need someone to teach you the basics. Sign up for a beginner course in the Keys; after a quick video and a test run in the pool, the pros will take you out to try the real thing. On your two dives, look out for iridescent blue-and-yellow queen angelfish and intricately patterned parrotfish. You may go on hundreds more dives, but you'll never forget the first time you truly experience the deep blue sea.

It's a Dive *103800 Overseas Hwy., itsadive.com, 800-809-9881; $225 including gear*





PHOTOGRAPHS BY STEPHEN FRINK.



PHOTOGRAPHS, LEFT TO RIGHT: NICOLE MORGENTHAU/JUPITER IMAGES; CORBIS PHOTOGRAPHY/VEER.

RESOLUTION

VOLUNTEER...

appalachia, west virginia

Donate money to a cause and you might wonder how it's being spent. Donate your time and you'll see results right away. **Global Volunteers** has programs in India, Greece, Ghana and, more affordably, West Virginia. Here you'll spend a week in the coal-mining towns of Appalachia, fixing up dilapidated houses for low-income families or working on other projects. You just might get as much out of the week as the people you're helping.

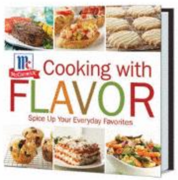
Global Volunteers *globalvolunteers.org, 800-487-1074; $895 program fee per week*

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different SLOPES

In **Park City**, Utah, you can choose your own adventure—at any level.

BY **VALERIE STIVERS-ISAKOVA**

- ● **BEGINNER**
- ■ **INTERMEDIATE**
- ◆ **ADVANCED**

Utah's prize ski town isn't easy to navigate. There are a half-dozen mountains and endless trails, and Park City hotels and restaurants can be expensive—especially in January, when celebrities swarm in for the Sundance Film Festival. To get the most out of a trip here, you'll need some direction: Use our **THREE-LEVEL TRAIL MAP** to find the spots that are just right for you.

Soldier Hollow

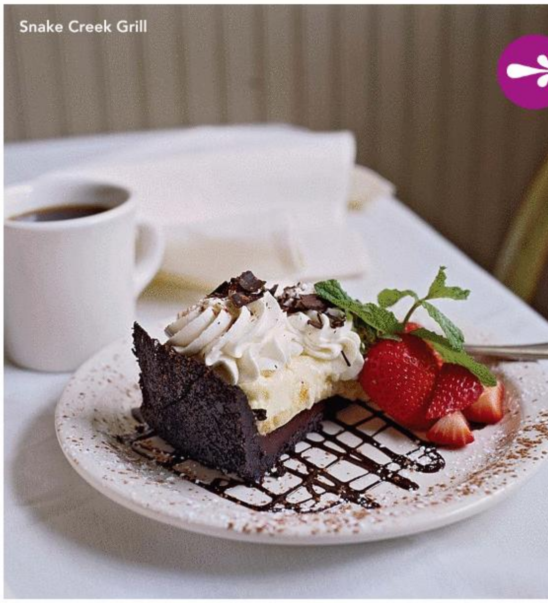
LIFT TICKET PHOTOGRAPH BY LEVI BROWN; TUBING PHOTOGRAPH COURTESY OF SOLDIER HOLLOW

play

● Work up a light sweat learning to snowshoe on **Deer Valley Resort**'s one-hour guided tour, then quickly replace any burned calories at the hotel's big buffet dinner, known for its fondue station. *deervalley.com, 800-558-3337; snowshoe rental $30*

■ You don't need much skill to get your thrills at **Soldier Hollow**: Just ride a lift up manicured hills with your inner tube, then zip down the state's longest slides. *soldierhollow.com, 435-654-2002; two-hour session $17; ages 7 and up*

◆ There's only one thing scarier than skiing double black diamonds: bobsledding. Go to **Utah Olympic Park** to ride 80 miles an hour down an ice chute, dropping 40 stories in less than a minute. Daredevils will delight in the warning sign: POSSIBILITY OF HEAD AND NECK INJURY. *olyparks.com, 435-658-4208; bobsled ride $200*

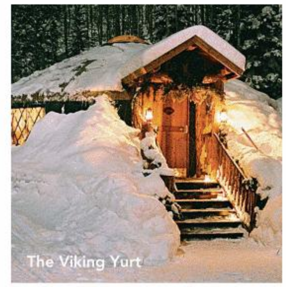

Snake Creek Grill

eat

Don't bother making reservations or dressing up for **El Chubasco**, a Mexican joint with low prices and fast service. Order authentic tamales, chiles rellenos and homemade tortillas, then choose from the bar of free salsas, rated by spice level.
1890 Bonanza Drive, 435-645-9114; entrées from $4.25

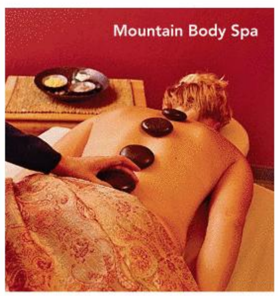
You'll need to drive 17 miles out of town to get to **Snake Creek Grill**, but once you're there, you'll see why Park City locals regularly make the trek. Try the tasty comfort food—mac-and-cheese and black-bottom banana cream pie—and more exotic dishes like 10-spice salmon with red-curry noodles.
650 West 100 South, Heber City, 435-654-2133; entrées from $15

Take a 25-minute sleigh ride, then strap on borrowed cross-country skis or showshoes for the final 500 yards to **The Viking Yurt**, a restaurant inside a small round tent, half-buried in a snowbank. The four-course meal includes dishes like meat dumpling soup and king salmon with parsnips, plus cheese and dessert.
thevikingyurt.com, 435-615-9878; prix fixe from $100


The Viking Yurt





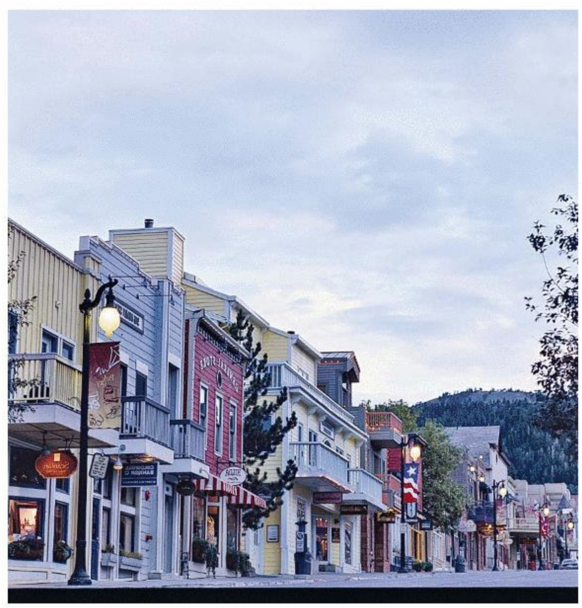

Mountain Body Spa

shop

Swing by any convenience store for a six-pack of local **Wasatch microbrews** with Mormon-inspired names like First Amendment Lager and Polygamy Porter.

You'll want to do your research before buying luscious local beauty products at **Mountain Body Spa**. Slather on fresh herbal masks, muds and scrubs at the salad bar-like "cosmetics deli."
825 Main St., mountainbody.com, 800-503-1142

Join the sharp-eyed style hounds at **The Exchange**, a consignment store. Twenty-five bucks—and a fair amount of patience—might lead you to True Religion jeans or a white denim Guess jacket chic enough to wear while crashing a Sundance party.
350½ Main St., 435-940-0387



PHOTOGRAPHS, COUNTERCLOCKWISE FROM TOP LEFT: KIRSTEN HEPBURN (4); COURTESY OF THE VIKING YURT (2).


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Alta

ski

Visit the **Park City Mountain Resort**'s idiotproof Web site, mymountainplanner.com, and you'll never accidentally end up on a black diamond. Just enter your skill level and ideal terrain (groomed, powdery), and you'll get a print-and-go map, with a day's itinerary of ski runs and a restaurant recommendation for lunch. *parkcitymountain.com, 435-649-8111; lift tickets from $75*

Weather patterns produce incredibly fluffy snow in Little Cottonwood Canyon, home to the **Alta** and **Snowbird** resorts. The two have the most varied terrain in the area and share the same lift ticket. Go ahead and attack the moguls—the snow will cushion your fall. *Alta: alta.com, 801-359-1078; lift tickets from $59. Snowbird: snowbird.com, 800-232-9542; lift tickets from $52. Shared lift ticket $84.*

Sign up to ski your way through Park City on **Ski Utah's Interconnect Adventure Tour**. You'll be taken to six mountains with a dozen other skiers. Beware: Guides warn it's a long, tough day. *skiutah.com; lift tickets and lunch $195*

PHOTOGRAPHS, COUNTERCLOCKWISE FROM TOP: SCOTT MARKEWITZ; COURTESY OF THE SPOTTED FROG; KIRSTEN HEPBURN; STOCKBYTE PHOTOGRAPHY/VEER; LEVI BROWN.


Spotted Frog


No Name Saloon

drink

Don't bother changing out of your ski gear for a meal at **No Name Saloon and Grill**—regulars come as they are to this dive near the lifts. Order a pint and a giant heap of buffalo wings and you'll fit right in. *447 Main St., 435-649-6667; pints from $2.50*

Bring $25 and a notepad for the Friday night wine and cheese tasting class at the **Spotted Frog Bookstore Café and Wine Bar**, then sit around mismatched tables and learn to pair a French meursault with Burgundian cheese.
Redstone Shopping Center, 1635 W. Redstone Center Drive, Suite 115, www.spottedfrogbooks.com, 435-575-2665; classes from $25; Fridays at 7 p.m.

Be prepared to wait outside the velvet rope at the swank dance club **Harry O's**. Once you're in, you might hear live music (Jamie Foxx has played here) or spot celebs in town for the film festival.
427 Main St., 435-655-7579; cocktails from $5




Park City Mountain Resort


ResortQuest

sleep

Kick back by the wood-burning fire at the **Old Town Guest House** before turning in for the night. The inn's centrally located, so you won't need a car to get to town.
1011 Empire Ave., oldtownguesthouse.com, 435-649-2642; doubles from $189

Avoid New Year's, Sundance and Valentine's Day at **Washington School Inn**, an elegant B&B in a landmark schoolhouse, and you'll be quoted a decent rate—rooms start at $175 and include a hot breakfast.
543 Park Ave., washingtonschoolinn.com, 435-649-3800; doubles from $175

Finding an affordable condo can be tough. **ResortQuest** rents bare-bones 4-person digs for less than $200 a night near Powder Point, Snowblaze and Edelweiss, and **Resorts West** rents upscale condos, like a one-bedroom with access to an outdoor hot tub, for $200 a night.
ResortQuest: resortquest.com, 800-467-3529. Resorts West: resortswest.com, 800-541-9378.


Washington School Inn


Resorts West

PHOTOGRAPHS, TOP TO BOTTOM: COURTESY OF RESORTQUEST; KIRSTEN HEPBURN; COURTESY OF RESORTS WEST.

Hot Pursuit

We tracked down some of the coolest **hot cocoa** in the country.

BY **J.J. GOODE** | PHOTOGRAPH BY **LEVI BROWN**



PHILADELPHIA

THE SPOT: "Hot chocolate sommelier" is Caesar Bradley's actual job title at **The Ritz-Carlton**. In winter, you'll find him in the hotel lounge, customizing cocoa for all. *(10 Ave. of the Arts, 215-523-8000)*

THE SPECS: Bradley stocks more than 25 toppings, but he's partial to one combo: raspberry marshmallows, whipped cream and sprinkles, known round here as "jimmies." *($8)*

ST. JOSEPH, MI

THE SPOT: Sugar addicts hit the old-fashioned candy counter at **Chocolate Café** for malted milk balls, maple-walnut fudge and chocolate-dipped strawberries. *(300 State St., 269-985-9866)*

THE SPECS: More cherries are grown in Michigan than in any other state—about 213 million pounds in 2006—and this drink puts the fruit to good use. The cherry-flavored cocoa *(from $2.75)* comes with a maraschino-style local cherry on top.

web To make your own white hot chocolate, visit ***rachaelraymag.com/december***.

MINNEAPOLIS

THE SPOT: When temperatures dip below freezing, locals head to **Uncommon Grounds**, a café inside a Victorian house. Even serious coffee drinkers ditch their java for the famous white-chocolate brew. *(2809 Hennepin Ave., 612-872-4811)*

THE SPECS: Owner Dale Lee adds espresso to his white hot chocolate *($3.50)* and crowns the drink with a snowdrift of whipped cream.

SANTA FE, NM

THE SPOT: Pastry chef Mark Sciscenti researched centuries-old recipes to create the 21 "drinking chocolates" at **Kakawa Chocolate House**. Hot-cocoa lovers have been making pilgrimages here since it opened in 2005. *(1050 Paseo de Peralta, 505-982-0388)*

THE SPECS: The Mayan Full Spice *(from $3.50)* is laced with lip-stinging chihuacle negro chile and lightly sweetened with agave nectar, a honeylike Mexican syrup.

BERKELEY, CA

THE SPOT: An intense chocolate aroma wafts into **Café Cacao** from the adjoining Scharffen Berger chocolate factory. Take a free tour, then grab a bite: The café sneaks chocolate into its chicken sandwich. *(914 Heinz Ave., 510-843-6000)*

THE SPECS: Bittersweet Scharffen Berger chocolate and cocoa powder are mixed into steamed whole milk *($3)*, making a rich, smooth brew.

FOOD STYLING BY TONI BROGAN; PROP STYLING BY SHELLY COON.

Fantasy Island

Prices swell as high as the morning waves in **Waikiki**—unless you know where to look.

BY **CATHAY CHE**

10 bargains



Free | Ooh and aah over the Friday night fireworks at the Hilton Hawaiian Village *(2005 Kalia Road, 808-949-4321, around 7 p.m.)*—you can watch the light show from the beach just outside the hotel or pay $12 and see the whole show—hula dancers and all.



Free | Learn to play the ukelele Thursday mornings at Mana Hawaii *(manahawaiinei.com, 808-923-2220)*, a cultural center and store stocked with books, music and instruments. If you miss the 10 a.m. class you might catch one of the others, like hula dancing or lei-making.



$2 | Board a route 55 city bus (thebus .org) and take a four-hour, air-conditioned ride around Oahu. Hop off at Sunset Beach for some coconut pudding pie *($3)* at Ted's Bakery *(59-024 Kamehameha Hwy., 808-638-8207)* and reboard for another $2—it's money well spent.



$3 | Locals joke that you can't walk a block in Honolulu without hitting an ABC Store—a chain that's part 7-Eleven, part Kmart, part souvenir shop. You'll find almost anything you need (bug spray, beach towels) and a whole lot that you don't, like this coconut purse.



$6 | Take in live jazz, panoramic views and a classic martini during Wednesday happy hour at the swank Hanohano Room at the Sheraton Waikiki *(2255 Kalakaua Ave., 808-922-4422, 5:30–9 p.m.)*.



$6.20 | Awa, a local root, was eaten in ancient Polynesian ceremonies, and Hawaiians swear it inspires creativity. Try it in a coconut-milk smoothie at the Diamond Head Cove Health Bar *(3045 Monsarrat Ave., 808-732-8744)*, named for the famous volcano.



$7.85 | Eat alongside local UPS drivers, hotel workers and surfers at the Korean joint ME Bar-B-Que *(151 Uluniu Ave., 808-926-9717)*, or take your Styrofoam sectional—packed with grilled beef, rice, kimchi and bean sprouts—to the nearby beach.



$12 | A night of mai tais can be quickly corrected at the 24-hour restaurant MAC 24/7 at the Hilton Waikiki Prince Kuhio *(2500 Kuhio Ave., 808-922-0811)*. Sit in the brightly colored diner and load up on pancakes filled with bananas, walnuts and chunks of chocolate.



$15 | A private surf lesson can be tough on your body (not to mention your budget). Ride the waves in an outrigger canoe instead, and let a professional do all the work *(sign up at the Outrigger Waikiki on the Beach, 2337 Kalakaua Ave., 808-542-0608)*.



$16 | You'll see Japanese-Hawaiian hip-hop shirts all over the island, but the best, and largest, selection is at the funky Waikiki boutique 88 Tees *(multiple locations, including 2168 Kalakaua Ave., 808-922-8832)*. Grab a few extra for your friends back home.



splurge



$310 | Hawaiian heirloom jewelry has been fashionable on the islands since the 1800s, when the English introduced it to native royalty. Now the Old English-lettered bling is a serious status symbol. Buy your own ring at Philip Rickard *(philiprickardhonolulu.com, 800-548-2616)* and have it engraved with your Hawaiian name (Rachael's is Leikela).

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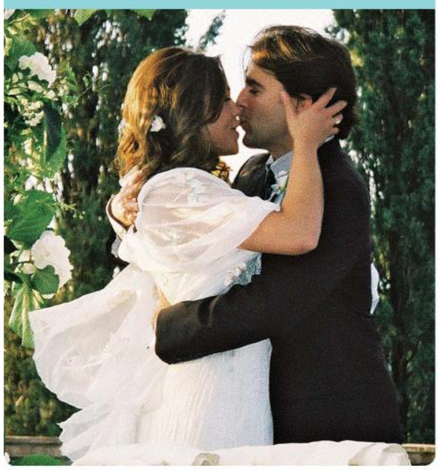
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Ask Rachael

Q: Where did you and your husband meet?

—CARLY MYERS, *Harrisburg, PA*

A: At a party full of tall people. We spotted each other right away because we were the only short ones there!



Q: What was the first thing you did for your mom when you became famous?
—KRISTIN THOMPSON, *Montevallo, AL*

A: I bought her a Mini Cooper.

Q: How do you come up with your "Rachaelisms"?
—AMELIE WENDLING, *Atlanta*

A: I talk a lot. I let my mouth run!

Q: What would be on your ultimate ice cream sundae? Flavors, toppings and all!
—ANDREA CASTANEDA, *Tlajomulco de Zúñiga, Mexico*

A: I really don't like sweets. However, my mom and I used to eat the nuts out of maple walnut and butter pecan ice cream at Howard Johnson, where I worked.

Q: Have you ever set anything on fire in your kitchen?

—DOROTHY ABRAMSON, *Monroe Township, NJ*

A: Me, my hair, my clothes, a wooden spoon, pot holders, towels …



Q: I live in Texas, where Mexican food is very popular. What's the best Mexican dish you've ever had?

—ANN HIGINS, *Dallas*

A: The chile relleno at Mexicana Mama *(525 Hudson St., New York City, 212-924-4119).*



Q: Are you crazy about all animals, or just dogs?
—JULIE MEURETT, *Ocoee, FL*

A: I'm an animal lover in general, but my favorite animal is my dog, Isaboo.

Q: What's the one ingredient you couldn't live without?
—ZACHARY LUKER, *Baton Rouge, LA*

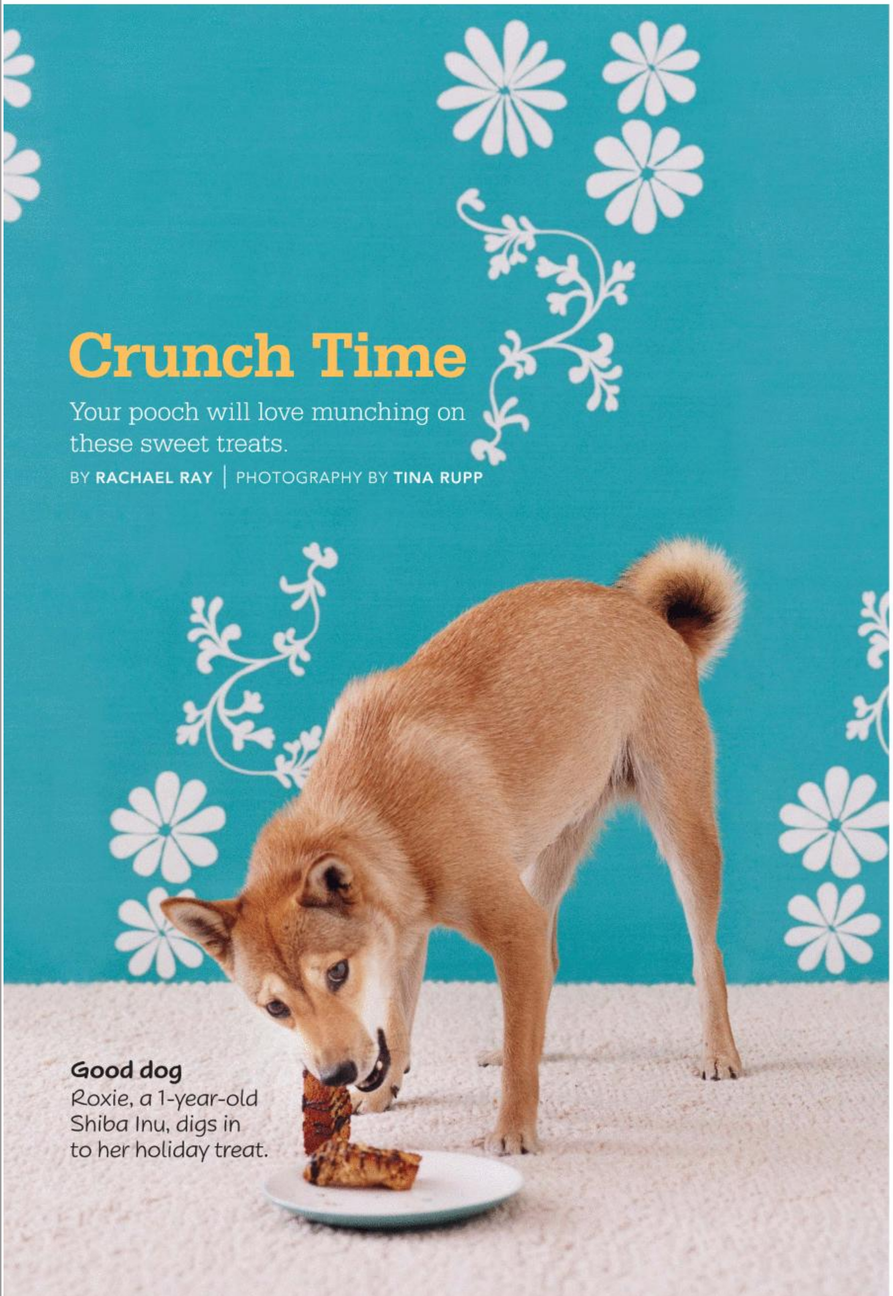
A: EVOO, of course!

PHOTOGRAPHS, CLOCKWISE FROM TOP LEFT: HIROKO AND CAL KIFFNER; DNY59/ISTOCKPHOTO; CHANG W. LEE/THE NEW YORK TIMES/REDUX.

Crunch Time

Your pooch will love munching on these sweet treats.

BY **RACHAEL RAY** | PHOTOGRAPHY BY **TINA RUPP**



Good dog
Roxie, a 1-year-old Shiba Inu, digs in to her holiday treat.

Peanut-Carob Isabooscotti

MAKES 16 BISCUITS

I whipped up a batch of these for Isaboo—they're so easy and really tasty. Rolling out dough isn't for me, and I don't own a cookie cutter, so I shape the dough into logs, slice it and bake it twice—like biscotti. Then, I melt some carob chips and drizzle over the biscuits. Happy holidays, Pup!

- **2 cups whole wheat flour**
- **1 tablespoon baking powder**
- **2 pinches ground cinnamon**
- **1 cup chunky peanut butter**
- **1 cup milk**
- **1 cup carob chips**

1. Preheat the oven to 400°. In a large bowl, combine the flour, baking powder and cinnamon. Place the peanut butter in a medium bowl and microwave at high power to soften, 5 to 10 seconds. Whisk in the milk, then stir the mixture into the dry ingredients.

2. Shape the dough into a long, flattened log and place on a greased baking sheet. Bake for 20 minutes; remove from the oven and let cool for 10 minutes. Slice the log crosswise on an angle into 1-inch-thick pieces. Set the slices on their sides (they should look like biscotti) and bake until crisp, 10 to 12 minutes more. Transfer to a rack to cool.

3. Melt the carob in a microwave or on the stovetop over low heat. Thin the melted carob with 1 tablespoon water, if needed. Using a spoon, drizzle the melted carob over the biscuits. Let cool completely. Store in an airtight container.

tip

Easy does it
Use a serrated bread knife to slice the biscotti log.

FOOD STYLING BY CYD RAFTUS MCDOWELL; PROP STYLING BY DEBORAH WILLIAMS.

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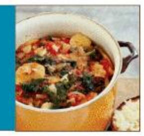


PASTA



RECIPE KEY
MP = Menu Planner

SOUPS + STEWS




POULTRY


FISH
+
SHELLFISH


MEATS


DESSERTS


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PET


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MATCH GAME

We recommend wines that deliver exceptional value so you get the best drink for your dollar. All of our picks cost $20 or less and are widely available; look for them at your local wine store.

WINE KEY

	Light-bodied, crisp whites	albariño, chardonnay *(unoaked)*, chenin blanc, muscadet, pinot blanc, pinot grigio, white rioja, sauvignon blanc *(unoaked)*, vinho verde
	Medium-bodied, soft whites	white bordeaux, gewürztraminer, grüner veltliner, pinot gris, riesling, sauvignon blanc *(oaked)*
	Full-bodied, rich whites	white alsace, white burgundy, chardonnay *(oaked)*, muscat, roussanne, sémillon, viognier
	Light-bodied, fruity reds	red burgundy, gamay, nebbiolo, pinot noir, rioja crianza, rosé
	Medium-bodied, silky reds	barbera, cabernet franc, chianti, côtes du rhône, dolcetto, grenache, malbec, merlot, rioja reserva and gran reserva, sangiovese, tempranillo
	Full-bodied, tannic reds	barbaresco, barolo, red bordeaux, brunello, cabernet sauvignon, petite sirah, red rhône, shiraz/syrah, zinfandel
	Sparkling wines	cava, champagne, crémant, prosecco

PAGE	RECIPE	TYPE	OUR PICK
On Hand			
60	Barbecue Beef Subs		Concha y Toro Casillero del Diablo Central Valley Cabernet Sauvignon 2006 *(Chile, $9)*
30-Minute Meals			
91	Sausage Mushroom Ragu and Rigatoni		CARM Douro 2005 *(Portugal, $15)*
92	Sopa da Pedra (Rock Soup)		Ramón Bilbao Tempranillo Rioja Crianza 2004 *(Spain, $13)*
92	Prawns with Açorda (Savory Bread Porridge)		Lindemans Bin 95 Sauvignon Blanc 2006 *(Australia, $8)*
93	Alentejo Pork with Chorizo and Mussels		Château d'Aqueria Tavel Rosé 2006 *(France, $17)*
93	Portuguese-Style Cod		Marqués de Cáceres Rioja White 2006 *(Spain, $7)*
94	Spanish Spaghetti		Bodegas Felix Sanz Torrevillar Garnacha 2005 *(Spain, $10)*
95	Jon's Grilled Tuna Salad		Masi Masianco 2006 *(Italy, $13)*
96	Lemon Cream Chicken with Champagne Risotto and Asparagus		Korbel Brut Rosé NV *(California, $10)*
97	Roasted Lamb Meatballs with Red Sauce and Polenta		Idol Red Table Wine 2006 *(California, $20)*
97	Spicy Lentil Stoup		Julián Chivite Gran Feudo Rosado 2006 *(Spain, $12)*
***Every Day* Menu Planner**			
— SPECIAL INSERT —	Pork Tenderloin with Cheesy Polenta		Bastianich Tocai Friulano 2006 *(Italy, $16)*
	One-Pan Chicken Dinner		Irony Chardonnay 2006 *(California, $13)*
	Sausage Flapjack Stacks		Golden Kaan Chenin Blanc 2006 *(South Africa, $10)*
	Sirloin Veggie Stir-Fry		Antinori Santa Cristina 2005 *(Italy, $12)*
	Lamb Chops and Chickpeas		Louis M. Martini Sonoma County Cabernet Sauvignon 2004 *(California, $17)*
	Coconut Curried Shrimp		Gallo Family Vineyards Sonoma Reserve Chardonnay 2006 *(California, $15)*
	Three-Cheese Broccolini Turnovers		Gunn Estate Sauvignon Blanc 2006 *(New Zealand, $15)*

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PAGE 126

HOME SWEET HOME
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•1



•2



•3





•4



•5

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•6



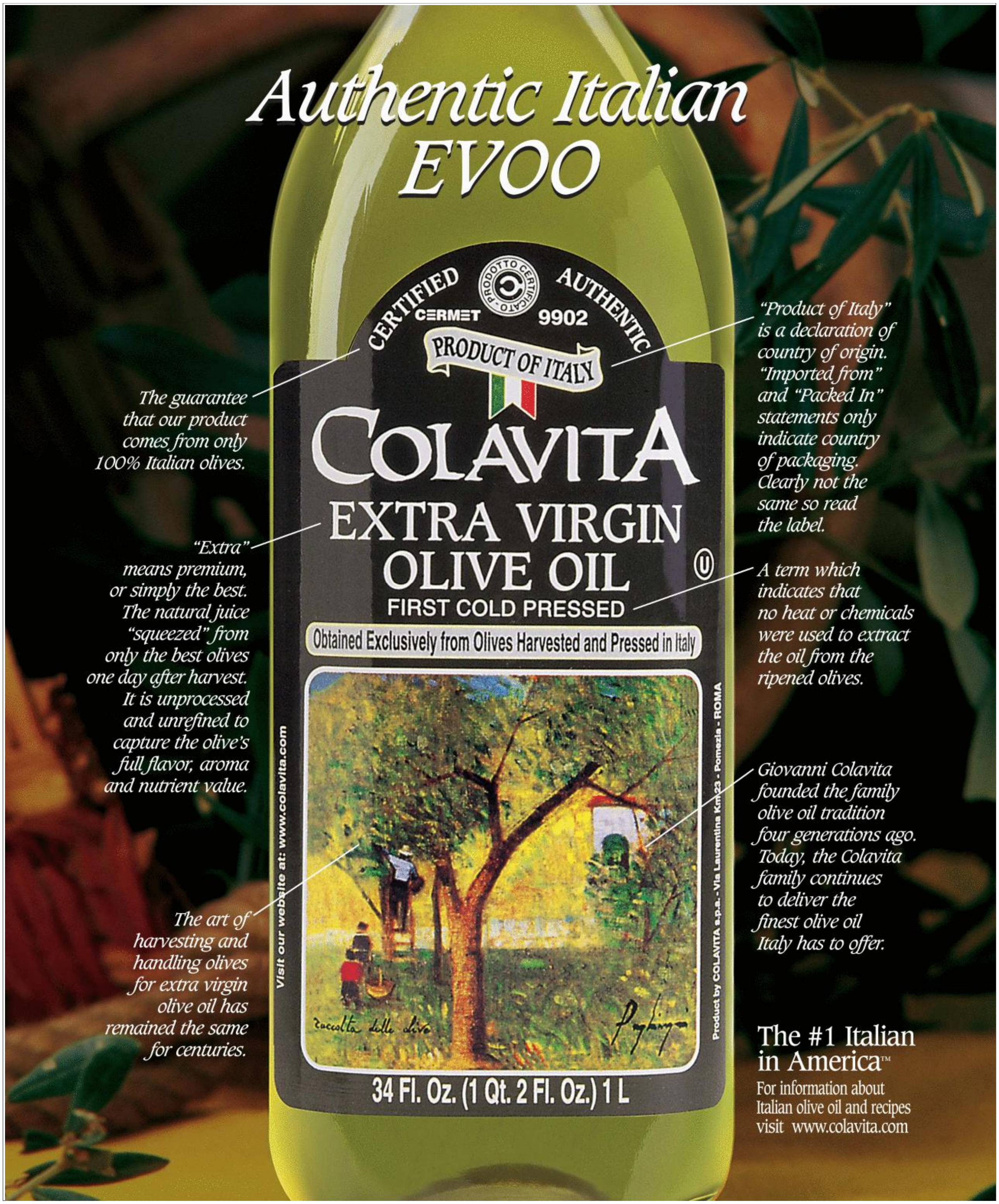
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•8

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Martina McBride

Rach takes a peek inside the country singer's fridge. | PHOTOGRAPH BY **RUSS HARRINGTON**



RACHAEL RAY: You have a ton of dairy in your fridge, and you grew up on a farm—have you ever milked a cow?
MARTINA MCBRIDE: Not only do I know how to milk a cow, but I know how to herd a bunch of cows, too, which is a life skill that I think may come in handy someday.

RR: So, who drinks all that milk?
MM: Well, my girls [ages 2, 9 and 13] drink milk, and I use the heavy cream and cheese for cooking—I'm not a big baker, though.

RR: Me neither! I'm baking challenged. What kinds of things do you cook, say, on a weeknight?
MM: At the beginning of every week, I like to sit down and figure out what I'm going to make. I probably try at least two new recipes a week. But I have my standbys—jambalaya, meatloaf and mashed potatoes.

RR: Do you have any picky eaters in your brood?
MM: No, actually. They'll try at least a bite of everything I make, so they like some pretty sophisticated foods.

RR: Oh yeah? Like what?
MM: Well, I'll make dishes like sun-dried-tomato and zucchini tart, and they'll say, "Mom, this is kind of a grown-up food, but it's pretty good."

RR: Too cute. I notice you have baking soda in there—do you think that works?
MM: I really do. I pour it down my garbage disposal, too.

RR: And it absorbs odors in the sink? What a great tip!
MM: Yeah, it's pretty amazing stuff.

RR: I see a few chocolate sauces—whose are those?
MM: Those are my husband's. He's a chocoholic. The thing about my fridge is, it's a family fridge, so there's a little of something everybody likes in there.

RR: With three kids, I can't imagine you have time for dinner parties, but if you could have anyone, living or dead, to dinner, who would you invite?
MM: So many people … but the one who always comes to mind is Patsy Cline. I would love to have been around when she was alive. You hear stories about how outspoken and feisty she was. I bet she was lots of fun at a dinner party.

RR: One last question: You have a new holiday album out—do you like eggnog?
MM: It's not a traditional thing that we have at the house, but I have been known to sip a nog now and then!

Pop Quiz

1 Martina grew up on a farm in:
- **A.** Tennessee
- **B.** Oklahoma
- **C.** Kansas

2 If she could invite anyone, living or dead, to dinner, who would it be?

3 Martina's new album is called:
- **A.** *Blue Christmas*
- **B.** *White Christmas*
- **C.** *Red, White and Blue Christmas*



A. Patsy Cline



B. Jimmy Carter



C. June Carter

ANSWERS: 1. C 2. A 3. B

MAKEUP BY MARYBETH FELTS; HAIR BY EARL COX; STYLING BY CLAUDIA FOWLER. QUIZ PHOTOGRAPHS, LEFT TO RIGHT: MICHAEL OCHS ARCHIVE/GETTY IMAGES; DERYCK LEWIS/WIREIMAGE; YALE JOEL/GETTY IMAGES.


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